

lunga Session Single Hop India Pale Ale

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **105**
- SRM **4.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **25.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 5 kg (88.7%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ I | 0.3 kg (5.3%) | 79 % | 16 |
| Grain | Płatki pszeniczne | 0.3 kg (5.3%) | 85 % | 3 |
| Adjunct | Gips piwowarski | 0.04 kg (0.7%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|------------|-------|--------|----------|------------|
| First Wort | lunga | 10 g | 60 min | 11 % |
| Boil | lunga | 40 g | 60 min | 11 % |
| Boil | lunga | 15 g | 30 min | 11 % |
| Boil | lunga | 15 g | 20 min | 11 % |
| Boil | lunga | 15 g | 15 min | 11 % |
| Boil | lunga | 15 g | 10 min | 11 % |
| Boil | lunga | 40 g | 5 min | 11 % |
| Whirlpool | lunga | 10 g | 45 min | 11 % |
| Dry Hop | lunga | 90 g | 4 day(s) | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | Mech Irlandzki | 10 g | Boil | 10 min |