

# 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