

# lunga&zula

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **26**
- SRM **4.9**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (60%)	80 %	4
Grain	Strzegom Pszeniczny	1 kg (20%)	81 %	6
Grain	Strzegom Monachijski typ I	1 kg (20%)	79 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	60 min	11 %
Boil	Zula	30 g	10 min	7 %

## Yeasts

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