

# SH lunga

- Gravity **12.1 BLG**
- ABV ---
- IBU **42**
- SRM **8.6**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **9 %/h**
- Boil size **30.3 liter(s)**

## Mash information

- Mash efficiency **50 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **3.5 liter(s)**
- Total mash volume **4.5 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **3.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **27.8 liter(s)** of **76C** water or to achieve **30.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	EKSTRAKT SŁODOWY jasny Bruntal	3.4 kg (77.3%)	81 %	25
Grain	Viking Wheat Malt	0.5 kg (11.4%)	83 %	5
Grain	Strzegom Pale Ale	0.25 kg (5.7%)	79 %	7
Grain	Strzegom Karmel 30	0.25 kg (5.7%)	75 %	35

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	12.9 %
Aroma (end of boil)	lunga	15 g	15 min	12.9 %
Aroma (end of boil)	lunga	25 g	5 min	12.9 %
Dry Hop	lunga	40 g	4 day(s)	12.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-05	Ale	Dry	11.5 g	---

## Extras

Type	Name	Amount	Use for	Time
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Fining	mech	5 g	Boil	15 min
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