

# Single Hop lunga

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- Gravity **13.3 BLG**
- ABV ---
- IBU **38**
- SRM **7.1**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **25.2 liter(s)**

## Steps

- Temp **65 C**, Time **70 min**
- Temp **76 C**, Time **2 min**

## Mash step by step

- Heat up **19.6 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **70 min** at **65C**
- Keep mash **2 min** at **76C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (89.3%)	80 %	4
Grain	Strzegom Karmel 150	0.3 kg (5.4%)	75 %	150
Grain	Pszeniczny	0.3 kg (5.4%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	25 g	60 min	11 %
Boil	lunga	15 g	20 min	11 %
Whirlpool	lunga	10 g	0 min	11 %
Dry Hop	lunga	50 g	4 day(s)	11 %