

# lunga Single Hop IPA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **56**
- SRM **8.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**

## Mash step by step

- Heat up **17.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński        | 5 kg (86.2%)   | 80 %  | 4   |
| Grain | Strzegom Monachijski typ I | 0.45 kg (7.8%) | 79 %  | 16  |
| Grain | Weyermann Caramunich 3     | 0.35 kg (6%)   | 76 %  | 150 |

## Hops

| Use for             | Name  | Amount | Time     | Alpha acid |
|---------------------|-------|--------|----------|------------|
| First Wort          | lunga | 25 g   | 60 min   | 12.9 %     |
| Boil                | lunga | 25 g   | 15 min   | 12.9 %     |
| Boil                | lunga | 25 g   | 5 min    | 12.9 %     |
| Aroma (end of boil) | lunga | 25 g   | 0 min    | 12.9 %     |
| Dry Hop             | lunga | 50 g   | 7 day(s) | 12.9 %     |

## Yeasts

| Name                 | Type | Form   | Amount | Laboratory       |
|----------------------|------|--------|--------|------------------|
| FM52 Amerykański Sen | Ale  | Liquid | 200 ml | Fermentum Mobile |