

# Polish Junga Single Hop Ale

---

- Gravity **13.1 BLG**
- ABV ---
- IBU **36**
- SRM **6.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (100%)	80 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Junga	15 g	60 min	13 %
Boil	Junga	15 g	30 min	13 %
Boil	Junga	15 g	5 min	13 %
Dry Hop	Junga	40 g	5 day(s)	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	125 ml	---