Iunga Single Hop

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **29**
- SRM **3.4**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **22.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.6 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **29.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- 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	Weyermann - Bohemian Pilsner Malt	5 kg *(100%)*	81 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	15 g	60 min	12.9 %
Aroma (end of boil)	Iunga	15 g	15 min	12.9 %
Dry Hop	Iunga	30 g	4 day(s)	12.9 %
Whirlpool	Iunga	20 g	0 min	12.9 %
Wrzucone przy 80℃				