

# Działkowicz - Junga Sinngle Hop

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **61**
- SRM **4.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	2.9 kg (65.9%)	81 %	4
Grain	Viking Pale Ale malt	1.5 kg (34.1%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Junga	20 g	60 min	11 %
Aroma (end of boil)	Junga	40 g	15 min	11 %
Dry Hop	Junga	70 g	3 day(s)	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	500 ml	---

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	10 g	Boil	15 min