

## polish iunga single hop

---

- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **129**
- SRM ---

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

### Fermentables

| Type           | Name                       | Amount       | Yield | EBC |
|----------------|----------------------------|--------------|-------|-----|
| Liquid Extract | WES ekstrakt słodowy jasny | 1.5 kg (50%) | 80 %  | --- |
| Liquid Extract | WES ekstrakt słodowy jasny | 1.5 kg (50%) | 80 %  | --- |

### Hops

| Use for   | Name  | Amount | Time     | Alpha acid |
|-----------|-------|--------|----------|------------|
| Boil      | lunga | 50 g   | 60 min   | 11 %       |
| Boil      | lunga | 25 g   | 30 min   | 11 %       |
| Boil      | lunga | 25 g   | 15 min   | 11 %       |
| Whirlpool | lunga | 50 g   | 30 min   | 11 %       |
| Dry Hop   | lunga | 50 g   | 4 day(s) | 11 %       |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11 g   | Fermentis  |