

# 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 |