

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 %	---
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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