

# lunga Single Hop

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **28**
- SRM **3.3**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **22.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **31.1 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 -<br>Bohemian Pilsner<br>Malt | 5 kg (100%) | 81 %  | 4   |

## Hops

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