

lunga Single Hop

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **29**
- SRM **3.4**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **22.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.6 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **29.8 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 - Bohemian Pilsner 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 | | | | |