Iunga Single Hop Pale Ale

- Gravity **13.1 BLG**
- ABV **---**
- IBU **54**
- SRM **5.1**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **70 C**, Time **90 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **90 min** at **70C**
- Sparge using **17.6 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.5 kg *(90%)*	80 %	4
Grain	Pszeniczny	0.25 kg *(5%)*	80 %	3
Grain	Strzegom Karmel 30	0.25 kg *(5%)*	80 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	10 g	60 min	11.6 %
Boil	Iunga	45 g	15 min	11.6 %
Boil	Iunga	45 g	5 min	11.6 %
Dry Hop	Iunga	50 g	7 day(s)	11.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	5 g	Boil	10 min

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.