

NE IUNGA

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **39**
- SRM **3.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **36 liter(s)**

Steps

- Temp **69 C**, Time **80 min**

Mash step by step

- Heat up **30 liter(s)** of strike water to **73.9C**
- Add grains
- Keep mash **80 min** at **69C**
- Sparge using **5 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|--------------|--------|-----|
| Grain | Briess - Pilsen Malt | 5 kg (83.3%) | 80.5 % | 2 |
| Grain | Briess - Wheat Malt, White | 1 kg (16.7%) | 85 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------|--------|--------|------------|
| Whirlpool | Iunga | 100 g | 10 min | 11 % |
| Whirlpool | Oktawia | 100 g | 10 min | 7.1 % |
| Whirlpool | Cascade PL | 100 g | 10 min | 5.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Vermont Ale | Ale | Slant | 100 ml | Yeast Bay |