

# IUNGA Single Hop

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **58**
- SRM **4.2**
- 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 **80 %**
- Liquor-to-grist ratio **3.9 liter(s) / kg**
- Mash size **23.5 liter(s)**
- Total mash volume **29.5 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **23.5 liter(s)** of strike water to **74.1C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **11.5 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.5 kg (91.4%)	80 %	5
Grain	Płatki owsiane	0.12 kg (2%)	85 %	3
Grain	Płatki jęczmienne	0.4 kg (6.6%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	40 g	60 min	11 %
Boil	lunga	30 g	20 min	11 %
Dry Hop	lunga	30 g	3 day(s)	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05 (gęstwa)	Ale	Slant	150 ml	---