

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