#04 SINGLE HOP IUNGA

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **39**
- SRM **4.2**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg *(90.9%)*	81 %	4
Grain	Strzegom Wiedeński	0.4 kg *(7.3%)*	79 %	10
Grain	Strzegom Pszeniczny	0.1 kg *(1.8%)*	81 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	30 g	60 min	9.2 %
Boil	Iunga	15 g	15 min	9.2 %
Aroma (end of boil)	Iunga	15 g	5 min	9.2 %
Dry Hop	Iunga	200 g	3 day(s)	9.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	---

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