Pipa Iunga

- Gravity **16.1 BLG**
- ABV **---**
- IBU **94**
- SRM **7.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **28.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg *(78.1%)*	75 %	4
Grain	Strzegom Monachijski typ I	0.5 kg *(7.8%)*	79 %	16
Grain	Pszeniczny	0.5 kg *(7.8%)*	85 %	4
Grain	Strzegom Karmel 30	0.4 kg *(6.3%)*	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	60 g	60 min	11 %
Aroma (end of boil)	Iunga	50 g	15 min	11 %
Whirlpool	Iunga	30 g	0 min	11 %
Dry Hop	Iunga	60 g	4 day(s)	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis