

# AIPA lunga&Simcoe

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **57**
- SRM **10**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	5 kg (76.9%)	80 %	8
Grain	Pszeniczny	1 kg (15.4%)	85 %	4
Grain	Weyermann Caramunich 3	0.5 kg (7.7%)	76 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	60 min	11 %
Boil	lunga	20 g	30 min	11 %
Boil	Simcoe	30 g	10 min	13.1 %
Boil	Simcoe	30 g	0 min	13.1 %
Dry Hop	Simcoe	40 g	5 day(s)	13.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	12 g	---