

Pipa lunga

- 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 | lunga | 60 g | 60 min | 11 % |
| Aroma (end of boil) | lunga | 50 g | 15 min | 11 % |
| Whirlpool | lunga | 30 g | 0 min | 11 % |
| Dry Hop | lunga | 60 g | 4 day(s) | 11 % |

Yeasts

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