

# Pipa lunga

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- 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  |