

# 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