

# Forest AIPA

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **46**
- SRM **6.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	4 kg (66.7%)	80 %	7
Grain	Strzegom Monachijski typ I	2 kg (33.3%)	79 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	11 %
Aroma (end of boil)	Citra	30 g	5 min	12 %
Aroma (end of boil)	Amarillo	30 g	5 min	9.5 %
Dry Hop	Izabella	60 g	7 day(s)	5.1 %
Dry Hop	Zythos	30 g	7 day(s)	11 %