

# 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 %       |