

Forest Black IPA

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **59**
- SRM **26.6**
- Style **Black 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 **3.5 liter(s) / kg**
- Mash size **25.6 liter(s)**
- Total mash volume **32.9 liter(s)**

Steps

- Temp **58 C**, Time **10 min**
- Temp **67 C**, Time **60 min**
- Temp **70 C**, Time **7 min**
- Temp **72 C**, Time **3 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **25.6 liter(s)** of strike water to **63.4C**
- Add grains
- Keep mash **10 min** at **58C**
- Keep mash **60 min** at **67C**
- Keep mash **7 min** at **70C**
- Keep mash **3 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3 kg (41.1%)	82 %	4
Grain	Viking Pale Ale malt	3 kg (41.1%)	80 %	5
Grain	Platki owsiane	0.5 kg (6.8%)	60 %	3
Grain	Weyermann Caramunich 3	0.3 kg (4.1%)	76 %	150
Grain	Carafa II	0.5 kg (6.8%)	70 %	812

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Columbus/Tomahawk/Zeus	5 g	80 min	15.5 %
Boil	Columbus/Tomahawk/Zeus	10 g	60 min	15.5 %
Boil	Citra	25 g	30 min	12 %
Boil	Citra	25 g	20 min	12 %
Whirlpool	Citra	50 g	0 min	12 %
Dry Hop	Cascade PL	60 g	2 day(s)	5.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	5 g	Boil	10 min
Flavor	Gałązki świerku	35 g	Boil	30 min
Flavor	Gałązki jodły	35 g	Boil	30 min
Flavor	Gałązki sosny	35 g	Boil	30 min
Flavor	Gałązki świerku	15 g	Boil	2 min
Flavor	Gałązki jodły	15 g	Boil	2 min
Flavor	Gałązki sosny	15 g	Boil	2 min

Notes

- Weyermann na ostatnie 10 minut, Carafa na ostatnie 3 minuty przed mash-outem.

Oryginalny przepis autorstwa marvin pontiac.
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