

# Forest IPA

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **48**
- SRM **5.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.7 liter(s)**
- Total mash volume **12.9 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.74 kg (54%)	80 %	5
Grain	Pszeniczny	0.43 kg (13.4%)	85 %	4
Grain	Żytni	0.5 kg (15.5%)	85 %	8
Grain	Carahell	0.25 kg (7.8%)	77 %	26
Grain	Oats, Flaked	0.3 kg (9.3%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	60 min	13 %
Dry Hop	Magnum	10 g	3 day(s)	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Pine sprouts (dried)	100 g	Boil	60 min
Flavor	Irish moss	3 g	Boil	60 min