

## forest ipa

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **56**
- SRM **4.4**
- 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 liter(s)**
- Total mash volume **12 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (83.3%)	80 %	5
Grain	Viking Wheat Malt	0.5 kg (16.7%)	83 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	60 min	12 %
Aroma (end of boil)	Citra	40 g	10 min	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us05	Ale	Slant	100 ml	---

### Extras

Type	Name	Amount	Use for	Time
Herb	świerk pedy swieze	75 g	Boil	20 min
Herb	świerk pedy swieze	75 g	Boil	10 min