

# Forest IPA 2024 - wesele

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **26**
- SRM **4.8**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **31.5 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

## Steps

- Temp **67 C**, Time **70 min**
- Temp **77 C**, Time **5 min**

## Mash step by step

- Heat up **20.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **5 min** at **77C**
- Sparge using **18.1 liter(s)** of **76C** water or to achieve **31.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (74.6%)	85 %	7
Grain	Weyermann pszeniczny jasny	0.5 kg (7.5%)	80 %	6
Grain	Płatki owsiane	0.8 kg (11.9%)	60 %	3
Grain	Cara-Pils/Dextrine	0.4 kg (6%)	72 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	8 %
Boil	Waimea	25 g	20 min	17 %
Aroma (end of boil)	Izabella	50 g	0 min	5.1 %
Dry Hop	Waimea	25 g	0 day(s)	17 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	22 g	Danstar

## Extras

Type	Name	Amount	Use for	Time
Herb	Świerk	200 g	Boil	30 min
Herb	Świerk	100 g	Boil	0 min
Herb	Świerk	100 g	Secondary	7 day(s)