

Forest IPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **50**
- SRM **6.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.5 liter(s)**
- Total mash volume **31.4 liter(s)**

Steps

- Temp **67 C**, Time **50 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **23.5 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **50 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (57.3%)	80 %	5
Grain	Strzegom Monachijski typ I	2.35 kg (29.9%)	79 %	16
Grain	Płatki owsiane	1 kg (12.7%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Eureka!	50 g	10 min	18 %
Aroma (end of boil)	Chinook	45 g	15 min	8 %
Aroma (end of boil)	Saaz Shine	50 g	20 min	3.98 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	23 g	Fermentis
Safale K-97	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	męski kwiat sosny	500 g	Boil	45 min

Flavor	pędy sosny	1000 g	Boil	30 min
Flavor	wywar z pędów sosny	1000 g	Boil	10 min