

Forest IPA

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **28**
- SRM **4.6**
- 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 **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

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

Mash step by step

- Heat up **18.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **5 min** at **77C**
- Sparge using **19.1 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 (80.6%) | 85 % | 7 |
| Grain | Weyermann pszeniczny jasny | 0.5 kg (8.1%) | 80 % | 6 |
| Grain | Płatki owsiane | 0.4 kg (6.5%) | 60 % | 3 |
| Grain | Cara-Pils/Dextrine | 0.3 kg (4.8%) | 72 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil | Marynka | 15 g | 60 min | 8 % |
| Boil | Mosaic | 30 g | 20 min | 12.8 % |
| Aroma (end of boil) | Izabella | 50 g | 0 min | 6.8 % |
| Dry Hop | Mosaic | 20 g | 0 day(s) | 10 % |

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) |