

# Forest IPA

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **57**
- SRM **6.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (43.5%)	80 %	3
Grain	Briess - Pilsen Malt	2 kg (34.8%)	80.5 %	2
Grain	Strzegom Monachijski typ I	0.5 kg (8.7%)	79 %	16
Grain	Żytni	0.4 kg (7%)	85 %	8
Grain	Strzegom Karmel 600	0.05 kg (0.9%)	68 %	601
Grain	Strzegom Karmel 30	0.1 kg (1.7%)	75 %	30
Grain	Słód owsiany Fawcett	0.2 kg (3.5%)	61 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	5 g	60 min	10.5 %
Boil	Simcoe	30 g	20 min	11.2 %
Boil	Simcoe	50 g	10 min	11.2 %
Boil	Southern passion	20 g	10 min	12.9 %