

## FOREST IPA II

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **76**
- SRM **4.2**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **28.1 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**
- Temp **75 C**, Time **3 min**

### Mash step by step

- Heat up **21.9 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **3 min** at **75C**
- Sparge using **10.9 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	6 kg (96%)	80 %	4
Grain	Weyermann - Carapils	0.25 kg (4%)	78 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	50 g	30 min	13 %
Boil	Simcoe	75 g	1 min	13.2 %
Boil	Citra	75 g	1 min	12 %
Whirlpool	Citra	25 g	10 min	12 %
Whirlpool	Simcoe	25 g	10 min	13.2 %
Dry Hop	Citra	25 g	2 day(s)	22.6 %
Whirlpool	Cryo Idaho 7	25 g	20 min	12.7 %
Dry Hop	Idaho 7	25 g	2 day(s)	20.1 %
Dry Hop	Simcoe	25 g	2 day(s)	24.7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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Lallemand - Nothingam Forest	Ale	Dry	22 g	Lallemand
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