

FOREST NEIPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **46**
- SRM **4.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **15.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **15.2 liter(s)**

Steps

- Temp **66 C**, Time **80 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **11.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **80 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **8 liter(s)** of **76C** water or to achieve **15.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Strzegom Pilzniejszy | 1 kg (26.3%) | 80 % | 4 |
| Grain | Viking Pale Ale malt | 2 kg (52.6%) | 80 % | 5 |
| Grain | Płatki owsiane | 0.4 kg (10.5%) | 60 % | 3 |
| Grain | Płatki orkiszowe | 0.4 kg (10.5%) | 60 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------|--------|----------|------------|
| Boil | Izabella | 6 g | 60 min | 6.4 % |
| Aroma (end of boil) | Simcoe | 20 g | 15 min | 12.2 % |
| Aroma (end of boil) | Citra | 20 g | 15 min | 12 % |
| Dry Hop | Citra | 16 g | 3 day(s) | 12 % |
| Dry Hop | Mosaic | 20 g | 3 day(s) | 10 % |
| Dry Hop | Enigma (AUS) | 40 g | 3 day(s) | 17.2 % |
| Dry Hop | Simcoe | 20 g | 3 day(s) | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|---|-----|-------|-------|-----------|
| Lallemand - LalBrew American East Coast - New England | Ale | Slant | 80 ml | Lallemand |
|---|-----|-------|-------|-----------|

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-------------------------------|--------|----------|--------|
| Flavor | PEŁY ŚWIERKU SOSNY I JODŁY | 180 g | Boil | 10 min |
| Water Agent | GIPS PIWOWARSKI | 2 g | Boil | 80 min |
| Water Agent | WITAMINA C | 2 g | Bottling | --- |

Notes

- 180G PEŁÓW GOTOWANE W 1,5L WODY PRZEZ 10 MIN.
PO 500ML NA SMAK I NA AROMAT OSTATNIE 5 MIN
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