

# Forest Session Ipa

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **29**
- SRM **3.4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.4 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

- Temp **65 C**, Time **70 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **19.3 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **70 min** at **65C**
- Keep mash **5 min** at **76C**
- Sparge using **20.6 liter(s)** of **76C** water or to achieve **34.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	3.5 kg (63.6%)	81 %	5
Grain	Pszeniczny	1 kg (18.2%)	85 %	4
Grain	Płatki owsiane	1 kg (18.2%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus	22 g	60 min	15.4 %
Boil	Citra	50 g	0 min	13.9 %
Boil	Cascade	50 g	0 min	6.4 %
Dry Hop	Citra	50 g	5 day(s)	13.9 %
Dry Hop	Cascade	50 g	5 day(s)	6.4 %
Dry Hop	Columbus/Tomahawk/Zeus	27 g	5 day(s)	16.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Pędy sosny	200 g	Boil	5 min
Flavor	Pędy sosny	200 g	Secondary	5 day(s)