

# ForestIPA

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **34**
- SRM **4.3**
- Style **Rye 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 **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1 kg (18.5%)	80 %	3
Grain	Strzegom Pilzneński	3.5 kg (64.8%)	80 %	4
Grain	Karmelowy Jasny 30EBC	0.2 kg (3.7%)	75 %	30
Grain	Żytni	0.2 kg (3.7%)	85 %	8
Grain	Płatki owsiane	0.5 kg (9.3%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	35 g	20 min	10 %
Boil	Nelson Sauvign	15 g	20 min	11 %

## Extras

Type	Name	Amount	Use for	Time
Herb	płatki sosnowe	700 g	Boil	60 min