

## Forest IPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **53**
- SRM **5.2**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.6 liter(s)**
- Total mash volume **18.2 liter(s)**

### Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt       | 3 kg (65.9%)   | 80 %  | 5   |
| Grain | Simpsons - Golden Promise  | 0.5 kg (11%)   | 81 %  | 4   |
| Grain | Strzegom Wiedeński         | 0.5 kg (11%)   | 79 %  | 10  |
| Grain | Weyermann - Carapils       | 0.3 kg (6.6%)  | 78 %  | 4   |
| Grain | Strzegom Monachijski typ I | 0.25 kg (5.5%) | 79 %  | 16  |

### Hops

| Use for             | Name    | Amount | Time     | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil                | Chinook | 15 g   | 50 min   | 13 %       |
| Aroma (end of boil) | Chinook | 15 g   | 10 min   | 13 %       |
| Aroma (end of boil) | Idaho 7 | 5 g    | 10 min   | 12.7 %     |
| Aroma (end of boil) | Simcoe  | 10 g   | 10 min   | 13.2 %     |
| Whirlpool           | Simcoe  | 15 g   | 10 min   | 13.2 %     |
| Whirlpool           | Idaho 7 | 15 g   | 10 min   | 12.7 %     |
| Dry Hop             | Simcoe  | 75 g   | 3 day(s) | 13.2 %     |
| Dry Hop             | Idaho 7 | 15 g   | 3 day(s) | 12.7 %     |

### Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale  | Dry  | 17 g   | Safale     |

### Extras

| Type | Name          | Amount | Use for | Time  |
|------|---------------|--------|---------|-------|
| Herb | Sosna, świerk | 200 g  | Boil    | 2 min |

|      |               |      |         |          |
|------|---------------|------|---------|----------|
| Herb | Sosna, świerk | 50 g | Primary | 3 day(s) |
|------|---------------|------|---------|----------|

## Notes

- Zacieranie:  
66°C - 55 minut  
72°C - 5 minut  
Mash-out 75°C - 10 minut

### Dodatki

Na whirlpool @ 80°C, 20 minut:

200g świeżych pędów sosny i/lub świerku

Umyte, sparzone wrzątkiem.

Na zimno (opcjonalnie, jeśli chcesz mocny las):

?50g świeżych pędów do fermentora (czyste i sparzone)

2-3 dni pod koniec fermentacji burzliwej

Fermentacja: 2 tygodnie

Chmienie na zimno: 3-5 dni

Klarowanie (cold crash): 3-5 dni

Dojrzewanie w butelce: ~5 tygodni max

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