#26 Forest IPA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **43**
- SRM **4.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.1 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **72C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **25.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg *(90.9%)*	80 %	5
Grain	Strzegom Pszeniczny	0.5 kg *(9.1%)*	81 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	10 g	30 min	10 %
Boil	Amarillo	10 g	30 min	9.5 %
Boil	Columbus/Tomahawk/Zeus	20 g	10 min	15.5 %
Boil	Citra	20 g	10 min	12 %
Whirlpool	Mosaic	20 g	10 min	10 %
Whirlpool	Amarillo	20 g	10 min	9.5 %
Dry Hop	Columbus/Tomahawk/Zeus	30 g	7 day(s)	15.5 %
Dry Hop	Citra	30 g	7 day(s)	12 %
Dry Hop	Amarillo	30 g	7 day(s)	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Lager	Slant	200 ml	---

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Extras

Type	Name	Amount	Use for	Time
Flavor	pędy świerku	300 g	Boil	20 min