

# Forest Session IPA

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **24**
- SRM **3.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **520 liter(s)**
- Trub loss **5 %**
- Size with trub loss **546 liter(s)**
- Boil time **60 min**
- Evaporation rate **4 %/h**
- Boil size **621.9 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **375 liter(s)**
- Total mash volume **500 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **375 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **371.9 liter(s)** of **76C** water or to achieve **621.9 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount       | Yield | EBC |
|-------|---------------------|--------------|-------|-----|
| Grain | Strzegom Pilzneński | 105 kg (84%) | 80 %  | 4   |
| Grain | Płatki owsiane      | 20 kg (16%)  | 60 %  | 3   |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Chinook | 120 g  | 60 min | 13 %       |
| Boil    | Chinook | 400 g  | 30 min | 13 %       |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 250 g  | Fermentis  |