

Forest IPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **49**
- SRM **3.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **19.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	5 kg (78.1%)	81 %	2
Grain	Platki owsiane	1 kg (15.6%)	60 %	3
Grain	Weyermann - Carapils	0.4 kg (6.3%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe CP	35 g	60 min	14.4 %
Dry Hop	Citra CP	100 g	3 day(s)	12 %
Dry Hop	Mosaic TB	100 g	3 day(s)	12.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lutra OYL-071	Ale	Liquid	100 ml	Omega

Extras

Type	Name	Amount	Use for	Time
Flavor	gałazki świerku	1200 g	Boil	15 min