Forest IPA 2024 - wesele

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **26**
- SRM **4.8**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **31.5 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

Steps

- Temp **67 C**, Time **70 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **20.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **5 min** at **77C**
- Sparge using **18.1 liter(s)** of **76C** water or to achieve **31.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg *(74.6%)*	85 %	7
Grain	Weyermann pszeniczny jasny	0.5 kg *(7.5%)*	80 %	6
Grain	Płatki owsiane	0.8 kg *(11.9%)*	60 %	3
Grain	Cara-Pils/Dextrine	0.4 kg *(6%)*	72 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	8 %
Boil	Waimea	25 g	20 min	17 %
Aroma (end of boil)	Izabella	50 g	0 min	5.1 %
Dry Hop	Waimea	25 g	0 day(s)	17 %

Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	22 g	Danstar

Extras

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

Type	Name	Amount	Use for	Time
Herb	Świerk	200 g	Boil	30 min
Herb	Świerk	100 g	Boil	0 min
Herb	Świerk	100 g	Secondary	7 day(s)