

## Forest IPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **50**
- SRM **6.2**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

### Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt       | 4 kg (64.5%)   | 80 %  | 5   |
| Grain | Strzegom Monachijski typ I | 1.7 kg (27.4%) | 79 %  | 16  |
| Grain | Płatki owsiane             | 0.5 kg (8.1%)  | 60 %  | 3   |

### Hops

| Use for             | Name       | Amount | Time   | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Aroma (end of boil) | Eureka!    | 32 g   | 10 min | 18 %       |
| Aroma (end of boil) | Talus      | 35 g   | 15 min | 10 %       |
| Aroma (end of boil) | Saaz Shine | 50 g   | 20 min | 3.98 %     |

### Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-33 | Ale  | Dry  | 11.5 g | Fermentis  |

### Extras

| Type   | Name          | Amount | Use for  | Time   |
|--------|---------------|--------|----------|--------|
| Flavor | pyłek sosnowy | 500 g  | Boil     | 45 min |
| Flavor | pyłek sosnowy | 250 g  | Bottling | ---    |