#12 Forrest hazy ipa

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **10**
- SRM **4.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.1 liter(s)**
- Boil time **40 min**
- Evaporation rate **10 %/h**
- Boil size **24.6 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.26 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **22.2 liter(s)**

Steps

- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **77 C**, Time **0 min**

Mash step by step

- Heat up **17 liter(s)** of strike water to **69.6C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **77C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **24.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	5.2 kg *(100%)*	81 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	10 g	10 min	13.1 %
Boil	Equinox	20 g	5 min	13.1 %
Aroma (end of boil)	Sterling	30 g	0 min	4.5 %
Aroma (end of boil)	Simcoe	30 g	0 min	13.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Spice	świerk	40 g	Boil	30 min
Spice	świerk	30 g	Boil	10 min

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