

#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 |