

## #195 Forest IPA

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- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **58**
- SRM **6.2**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **15 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.1 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **28.8 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **22.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **7.1 liter(s)** of **76C** water or to achieve **23.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	6.2 kg (96.2%)	79 %	6
Grain	Karmelowy Jasny 30EBC	0.2 kg (3.1%)	75 %	30
Sugar	Candi Sugar, Clear	0.045 kg (0.7%)	78.3 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	50 g	30 min	14.4 %
Dry Hop	Simcoe	100 g	5 day(s)	14.4 %
Dry Hop	Talus	50 g	5 day(s)	8.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	300 ml	Fermentum Mobile

### Extras

Type	Name	Amount	Use for	Time
Flavor	pepy świerku	190 g	Boil	10 min

Flavor	Pędy jodły	250 g	Boil	10 min
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