

#195 Forest IPA

- 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 | pędy świerku | 190 g | Boil | 10 min |

| | | | | |
|--------|------------|-------|------|--------|
| Flavor | Pędy jodły | 250 g | Boil | 10 min |
|--------|------------|-------|------|--------|