

## #26 Forest IPA

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **44**
- SRM **4.6**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

### Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **15 min**

### Mash step by step

- Heat up **16.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **72C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (90.9%)	80 %	5
Grain	Strzegom Pszeniczny	0.5 kg (9.1%)	81 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	10 g	30 min	10 %
Boil	Amarillo	10 g	30 min	9.5 %
Boil	Columbus/Tomahawk/Zeus	20 g	10 min	15.5 %
Boil	Citra	20 g	10 min	12 %
Whirlpool	Mosaic	20 g	10 min	10 %
Whirlpool	Amarillo	20 g	10 min	9.5 %
Dry Hop	Columbus/Tomahawk/Zeus	30 g	7 day(s)	15.5 %
Dry Hop	Citra	30 g	7 day(s)	12 %
Dry Hop	Amarillo	30 g	7 day(s)	9.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Lager	Slant	200 ml	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	pędy świerku	160 g	Boil	20 min
Flavor	pędy sosny	240 g	Boil	20 min
Flavor	Młoda szyszka świerku	80 g	Boil	20 min