

# forest ale

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **30**
- SRM **9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.4 liter(s)**
- Total mash volume **16 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **12.4 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **5.5 liter(s)** of **76C** water or to achieve **14.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	2 kg (56.3%)	79 %	22
Grain	Viking Pale Ale malt	1.25 kg (35.2%)	80 %	5
Grain	Weyermann - Carapils	0.3 kg (8.5%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	60 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP518 - Opshaug Kveik Ale	Ale	Slant	10 ml	White Labs

## Extras

Type	Name	Amount	Use for	Time
Flavor	pepy świerku	200 g	Boil	5 min
Flavor	pepy świerku	300 g	Secondary	2 day(s)

dodane na CC- 2dni 1\*C

Water Agent	wit c	2 g	Bottling	---
-------------	-------	-----	----------	-----