

# Forest IPA

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **23**
- SRM **11.9**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.9 liter(s)**
- Total mash volume **25.6 liter(s)**

## Steps

- Temp **68 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **74 C**, Time **10 min**

## Mash step by step

- Heat up **19.9 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **50 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **74C**
- Sparge using **11.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.5 kg (61.4%) | 80 %  | 5   |
| Grain | Viking Pilsner malt  | 1 kg (17.5%)   | 82 %  | 4   |
| Grain | Viking Wheat Malt    | 0.5 kg (8.8%)  | 83 %  | 5   |
| Grain | Fawcett - Crystal II | 0.4 kg (7%)    | 70 %  | 185 |
| Grain | Strzegom Karmel 150  | 0.3 kg (5.3%)  | 75 %  | 150 |

## Hops

| Use for | Name          | Amount | Time   | Alpha acid |
|---------|---------------|--------|--------|------------|
| Boil    | Nelson Sauvín | 20 g   | 60 min | 11.2 %     |

## Yeasts

| Name            | Type | Form | Amount | Laboratory |
|-----------------|------|------|--------|------------|
| Fermentis US-05 | Ale  | Dry  | 11.5 g | ---        |

## Extras

| Type   | Name        | Amount | Use for | Time   |
|--------|-------------|--------|---------|--------|
| Flavor | pałki sosny | 180 g  | Boil    | 25 min |

|        |             |      |      |       |
|--------|-------------|------|------|-------|
| Flavor | paiki sosny | 20 g | Boil | 5 min |
|--------|-------------|------|------|-------|