

# Forest IPA

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- Gravity **14.5 BLG**
- ABV ---
- IBU **76**
- SRM **9.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **4 %**
- Size with trub loss **26.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **28.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

## Steps

- Temp **69 C**, Time **60 min**
- Temp **55 C**, Time **10 min**

## Mash step by step

- Heat up **20.1 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **60 min** at **69C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5.5 kg (82.1%)	79 %	6
Grain	Strzegom Monachijski typ II	0.5 kg (7.5%)	79 %	22
Grain	Weyermann - Melanoiden Malt	0.5 kg (7.5%)	81 %	60
Grain	Pszeniczny	0.2 kg (3%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	60 min	15.7 %
Boil	Simcoe	30 g	20 min	11.4 %
Boil	Simcoe	30 g	10 min	11.4 %
Boil	Simcoe	20 g	5 min	11.4 %
Whirlpool	Simcoe	20 g	40 min	11.4 %
Dry Hop	Cascade	50 g	4 day(s)	7.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	30 g	Fermentis