

ForestIPA

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **34**
- SRM **4.3**
- Style **Rye IPA**

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 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 1 kg (18.5%) | 80 % | 3 |
| Grain | Strzegom Pilzneński | 3.5 kg (64.8%) | 80 % | 4 |
| Grain | Karmelowy Jasny 30EBC | 0.2 kg (3.7%) | 75 % | 30 |
| Grain | Żytni | 0.2 kg (3.7%) | 85 % | 8 |
| Grain | Płatki owsiane | 0.5 kg (9.3%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------|--------|--------|------------|
| Boil | Mosaic | 35 g | 20 min | 10 % |
| Boil | Nelson Sauvín | 15 g | 20 min | 11 % |

Extras

| Type | Name | Amount | Use for | Time |
|------|---------------|--------|---------|--------|
| Herb | peędy sosnowe | 700 g | Boil | 60 min |