

# ForestIPA

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- 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 | pepy sosnowe | 700 g  | Boil    | 60 min |