

# LESZY - Forest IPA

- Gravity **15.2 BLG**
- ABV ---
- IBU **67**
- SRM ---
- Style **American 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 **3.2 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **19.8 liter(s)** of strike water to **74.4C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **11.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (80.6%)	79 %	---
Grain	Strzegom Monachijski typ I	1 kg (16.1%)	79 %	---
Grain	Słód pszeniczny Bestmalz	0.2 kg (3.2%)	82 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	60 g	60 min	10.5 %
Aroma (end of boil)	Igły i pędy jodły californijskiej	40 g	30 min	1 %
Aroma (end of boil)	Igły i pędy jodły californijskiej	30 g	10 min	1 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
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Fining	mech irlandzki	10 g	Boil	10 min
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## Notes

- Celowy brak chmielenia na aromat. Chęć wydobycia jak najwięcej "lasu" z igiel.  
*Apr 30, 2017, 4:38 PM*