

# Pale Hazy Forest IPA

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **40**
- SRM **3.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **6 liter(s)**
- Trub loss **5 %**
- Size with trub loss **6.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **7.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **3.9 liter(s)**
- Total mash volume **5.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.2 kg (92.3%)	80 %	5
Grain	Oats, Flaked	0.1 kg (7.7%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	7.5 g	60 min	13.7 %
Dry Hop	Magnum	6 g	3 day(s)	10.6 %
Dry Hop	Willamette	6 g	3 day(s)	3.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa - BW11 Bavarian Wheat	Wheat	Dry	10 g	Gozdawa

## Extras

Type	Name	Amount	Use for	Time
Herb	Pine sprouts (dried)	50 g	Boil	60 min
Herb	Irish moss	3 g	Boil	60 min