

## #195 Forest IPA

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- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **58**
- SRM **6.2**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **15 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.1 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **28.8 liter(s)**

### Steps

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

### Mash step by step

- Heat up **22.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **7.1 liter(s)** of **76C** water or to achieve **23.1 liter(s)** of wort

### Fermentables

| Type  | Name                  | Amount          | Yield  | EBC |
|-------|-----------------------|-----------------|--------|-----|
| Grain | Strzegom Pale Ale     | 6.2 kg (96.2%)  | 79 %   | 6   |
| Grain | Karmelowy Jasny 30EBC | 0.2 kg (3.1%)   | 75 %   | 30  |
| Sugar | Candi Sugar, Clear    | 0.045 kg (0.7%) | 78.3 % | 2   |

### Hops

| Use for | Name   | Amount | Time     | Alpha acid |
|---------|--------|--------|----------|------------|
| Boil    | Simcoe | 50 g   | 30 min   | 14.4 %     |
| Dry Hop | Simcoe | 100 g  | 5 day(s) | 14.4 %     |
| Dry Hop | Talus  | 50 g   | 5 day(s) | 8.2 %      |

### Yeasts

| Name                 | Type | Form  | Amount | Laboratory       |
|----------------------|------|-------|--------|------------------|
| FM52 Amerykański Sen | Ale  | Slant | 300 ml | Fermentum Mobile |

### Extras

| Type   | Name         | Amount | Use for | Time   |
|--------|--------------|--------|---------|--------|
| Flavor | pepy świerku | 190 g  | Boil    | 10 min |

|        |            |       |      |        |
|--------|------------|-------|------|--------|
| Flavor | Pędy jodły | 250 g | Boil | 10 min |
|--------|------------|-------|------|--------|