

#26 Forest IPA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **43**
- SRM **4.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.1 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **72C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **25.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (90.9%) | 80 % | 5 |
| Grain | Strzegom Pszeniczny | 0.5 kg (9.1%) | 81 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------------------|--------|----------|------------|
| Boil | Mosaic | 10 g | 30 min | 10 % |
| Boil | Amarillo | 10 g | 30 min | 9.5 % |
| Boil | Columbus/Tomahawk/Zeus | 20 g | 10 min | 15.5 % |
| Boil | Citra | 20 g | 10 min | 12 % |
| Whirlpool | Mosaic | 20 g | 10 min | 10 % |
| Whirlpool | Amarillo | 20 g | 10 min | 9.5 % |
| Dry Hop | Columbus/Tomahawk/Zeus | 30 g | 7 day(s) | 15.5 % |
| Dry Hop | Citra | 30 g | 7 day(s) | 12 % |
| Dry Hop | Amarillo | 30 g | 7 day(s) | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|-------|-------|--------|------------|
| US-05 | Lager | Slant | 200 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|--------------|--------|---------|--------|
| Flavor | pędy świerku | 300 g | Boil | 20 min |