

Forest IPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **35**
- SRM **5**
- Style **Specialty Beer**

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 **18 liter(s)**
- Total mash volume **24 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale | 5 kg (83.3%) | 79 % | 6 |
| Grain | Słód PSZENICZNY STRZEGOM Viking Malt | 0.5 kg (8.3%) | 82 % | 5 |
| Grain | Płatki owsiane | 0.5 kg (8.3%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|----------|------------|
| Boil | Southern promise | 10 g | 60 min | 11.1 % |
| Boil | Citra | 10 g | 30 min | 12 % |
| Boil | Southern promise | 20 g | 10 min | 11.1 % |
| Boil | Lublin (Lubelski) | 20 g | 10 min | 4 % |
| Boil | Mosaic | 10 g | 10 min | 10 % |
| Dry Hop | Citra | 15 g | 3 day(s) | 12 % |
| Dry Hop | Mosaic | 15 g | 3 day(s) | 10 % |
| Dry Hop | Smaragd | 15 g | 3 day(s) | 3.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| us05 | Ale | Dry | 11.5 g | - |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------------|--------|-----------|----------|
| Flavor | Pędy sosny | 60 g | Boil | 20 min |
| Flavor | Igły pomarańczowe | 50 g | Boil | 20 min |
| Flavor | Pędy sosny | 60 g | Secondary | 3 day(s) |
| Flavor | Igły pomarańczowe | 30 g | Secondary | 3 day(s) |