

# Forest IPA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **63**
- SRM **5.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.5 liter(s)**
- Total mash volume **12.7 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.74 kg (54.9%)	80 %	5
Grain	Pszeniczny	0.43 kg (13.6%)	85 %	4
Grain	Żytni	0.5 kg (15.8%)	85 %	8
Grain	Carahell	0.25 kg (7.9%)	77 %	26
Grain	Barley, Flaked	0.25 kg (7.9%)	70 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	13.04 g	60 min	13 %
Boil	Simcoe	13.04 g	20 min	13.2 %
Boil	Simcoe	13.04 g	10 min	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Pędy Świerku	43.48 g	Boil	20 min
Flavor	pędy świerku	43.48 g	Boil	10 min
Flavor	pędy jodły, sosny i modrzewia	43.48 g	Boil	10 min