

Forest IPA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **57**
- SRM **6.7**
- Style **American IPA**

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 **17.3 liter(s)**
- Total mash volume **23 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|--------|-----|
| Grain | Viking Pale Ale malt | 2.5 kg (43.5%) | 80 % | 3 |
| Grain | Briess - Pilsen Malt | 2 kg (34.8%) | 80.5 % | 2 |
| Grain | Strzegom Monachijski typ I | 0.5 kg (8.7%) | 79 % | 16 |
| Grain | Żytni | 0.4 kg (7%) | 85 % | 8 |
| Grain | Strzegom Karmel 600 | 0.05 kg (0.9%) | 68 % | 601 |
| Grain | Strzegom Karmel 30 | 0.1 kg (1.7%) | 75 % | 30 |
| Grain | Słód owsiany Fawcett | 0.2 kg (3.5%) | 61 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------|--------|--------|------------|
| Boil | Magnum | 5 g | 60 min | 10.5 % |
| Boil | Simcoe | 30 g | 20 min | 11.2 % |
| Boil | Simcoe | 50 g | 10 min | 11.2 % |
| Boil | Southern passion | 20 g | 10 min | 12.9 % |