

Forest APA

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **35**
- SRM **4.8**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.9 liter(s)**
- Total mash volume **15.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.75 kg (69.6%) | 80 % | 5 |
| Grain | Strzegom Karmel 30 | 0.35 kg (8.9%) | 75 % | 30 |
| Grain | Słód owsiany Fawcett | 0.5 kg (12.7%) | 70 % | 5 |
| Grain | Weyermann - Carapils | 0.35 kg (8.9%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------|--------|--------|------------|
| Boil | Chinook | 10 g | 30 min | 13 % |
| Aroma (end of boil) | Simcoe | 15 g | 10 min | 13.2 % |
| Boil | Amarillo | 15 g | 10 min | 9.5 % |
| Boil | El Dorado | 15 g | 5 min | 15 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale | Dry | 12 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|------|----------------------|--------|---------|--------|
| Herb | Pędy sosny i świerku | 70 g | Boil | 10 min |

Notes

- Zacieranie 66-67 przez 60min
Mash-out - 75
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