

# Forest

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **38**
- SRM **4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt  | 3 kg (46.2%)   | 82 %  | 4   |
| Grain | Viking Pale Ale malt | 2.5 kg (38.5%) | 80 %  | 5   |
| Grain | Viking Wheat Malt    | 1 kg (15.4%)   | 83 %  | 5   |

## Hops

| Use for   | Name                   | Amount | Time     | Alpha acid |
|-----------|------------------------|--------|----------|------------|
| Boil      | Columbus/Tomahawk/Zeus | 20 g   | 60 min   | 15.5 %     |
| Whirlpool | Ahtanum                | 20 g   | 0 min    | 5 %        |
| Boil      | lunga                  | 15 g   | 30 min   | 11 %       |
| Dry Hop   | Sorachi Ace            | 25 g   | 3 day(s) | 10 %       |
| Dry Hop   | Mosaic                 | 20 g   | 3 day(s) | 10 %       |
| Dry Hop   | Citra                  | 20 g   | 3 day(s) | 12 %       |