

# 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)