

## Forest IPA 2

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **47**
- SRM **4.1**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

### Steps

- Temp **72 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

### Mash step by step

- Heat up **16.5 liter(s)** of strike water to **80.7C**
- Add grains
- Keep mash **60 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **11.8 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4.5 kg (81.8%)	82 %	4
Grain	Płatki owsiane	1 kg (18.2%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Flex	7 g	60 min	60 %
Dry Hop	Mosaic TB	100 g	3 day(s)	12 %
Dry Hop	Simcoe TB	50 g	3 day(s)	14.4 %
Dry Hop	Citra TB	50 g	3 day(s)	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Lutra OYL-071	Ale	Slant	50 ml	Omega

### Notes

- Woda RO:kran 1:1  
zacieranie 21L -> kwas mlekowy 2.5ml  
wysładzanie 8L -> kwas mlekowy 2 ml  
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