

## Forest IPA v3

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **77**
- SRM **4.3**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.9 liter(s) / kg**
- Mash size **23.2 liter(s)**
- Total mash volume **31.2 liter(s)**

### Steps

- Temp **63 C**, Time **60 min**
- Temp **73 C**, Time **10 min**

### Mash step by step

- Heat up **23.2 liter(s)** of strike water to **70.4C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **10 min** at **73C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Pilzneński           | 5 kg (62.5%)  | 81 %  | 4   |
| Grain | Viking Pale Ale malt | 2 kg (25%)    | 80 %  | 5   |
| Grain | Weyermann - Carapils | 0.5 kg (6.3%) | 78 %  | 4   |
| Grain | Płatki owsiane       | 0.5 kg (6.3%) | 60 %  | 3   |

### Hops

| Use for             | Name    | Amount | Time     | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil                | Magnum  | 50 g   | 60 min   | 13.5 %     |
| Aroma (end of boil) | Galaxy  | 50 g   | 5 min    | 15 %       |
| Whirlpool           | Galaxy  | 50 g   | 15 min   | 15 %       |
| Dry Hop             | Idaho 7 | 100 g  | 5 day(s) | 12.7 %     |
| Dry Hop             | Simcoe  | 50 g   | 5 day(s) | 13.2 %     |

### Yeasts

| Name                        | Type | Form  | Amount | Laboratory       |
|-----------------------------|------|-------|--------|------------------|
| FM54 Gorączka kalifornijska | Ale  | Slant | 200 ml | Fermentum Mobile |

### Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

| Type   | Name                | Amount | Use for | Time  |
|--------|---------------------|--------|---------|-------|
| Flavor | Pędy sosny - świeże | 50 g   | Boil    | 1 min |