

# FOREST NEIPA

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **46**
- SRM **4.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **15.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **15.2 liter(s)**

## Steps

- Temp **66 C**, Time **80 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **11.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **80 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **8 liter(s)** of **76C** water or to achieve **15.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzniejszy	1 kg (26.3%)	80 %	4
Grain	Viking Pale Ale malt	2 kg (52.6%)	80 %	5
Grain	Płatki owsiane	0.4 kg (10.5%)	60 %	3
Grain	Płatki orkiszowe	0.4 kg (10.5%)	60 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Izabella	6 g	60 min	6.4 %
Aroma (end of boil)	Simcoe	20 g	15 min	12.2 %
Aroma (end of boil)	Citra	20 g	15 min	12 %
Dry Hop	Citra	16 g	3 day(s)	12 %
Dry Hop	Mosaic	20 g	3 day(s)	10 %
Dry Hop	Enigma (AUS)	40 g	3 day(s)	17.2 %
Dry Hop	Simcoe	20 g	3 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Lallemand - LalBrew American East Coast - New England	Ale	Slant	80 ml	Lallemand
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### Extras

Type	Name	Amount	Use for	Time
Flavor	PEŁY ŚWIERKU SOSNY I JODŁY	180 g	Boil	10 min
Water Agent	GIPS PIWOWARSKI	2 g	Boil	80 min
Water Agent	WITAMINA C	2 g	Bottling	---

### Notes

- 180G PEŁÓW GOTOWANE W 1,5L WODY PRZEZ 10 MIN.  
PO 500ML NA SMAK I NA AROMAT OSTATNIE 5 MIN  
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