

LESZY - Forest IPA

- Gravity **15.2 BLG**
- ABV ---
- IBU **67**
- SRM ---
- Style **American IPA**

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 **3.2 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **19.8 liter(s)** of strike water to **74.4C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **11.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale | 5 kg (80.6%) | 79 % | --- |
| Grain | Strzegom Monachijski typ I | 1 kg (16.1%) | 79 % | --- |
| Grain | Słód pszeniczny Bestmalz | 0.2 kg (3.2%) | 82 % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------------------|--------|--------|------------|
| Boil | Centennial | 60 g | 60 min | 10.5 % |
| Aroma (end of boil) | Igły i pędy jodły californijskiej | 40 g | 30 min | 1 % |
| Aroma (end of boil) | Igły i pędy jodły californijskiej | 30 g | 10 min | 1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|----------------|------|------|--------|
| Fining | mech irlandzki | 10 g | Boil | 10 min |
|--------|----------------|------|------|--------|

Notes

- Celowy brak chmielenia na aromat. Chęć wydobycia jak najwięcej "lasu" z igiel.
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