

# Neipa Forest

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **40**
- SRM **4.5**
- Style **English 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 **5 %/h**
- Boil size **31.5 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **25.2 liter(s)**
- Total mash volume **34.2 liter(s)**

## Steps

- Temp **68 C**, Time **80 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **25.2 liter(s)** of strike water to **76.6C**
- Add grains
- Keep mash **80 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **31.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	pale ale	5 kg (55.6%)	81 %	4
Grain	pilzneński	2 kg (22.2%)	78 %	4
Grain	Oats, Flaked	1 kg (11.1%)	80 %	2
Grain	Wheat, Flaked	1 kg (11.1%)	77 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	60 min	13.5 %
Whirlpool	Simcoe	50 g	20 min	12.8 %
Whirlpool	Citra	50 g	20 min	13.9 %
Dry Hop	Citra	40 g	3 day(s)	13.9 %
Dry Hop	mosaic	50 g	3 day(s)	12.3 %
Dry Hop	Enigma (AUS)	100 g	3 day(s)	17.2 %
Dry Hop	Simcoe	50 g	3 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	23 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Kwasek cytrynowy	5 g	Bottling	---
Flavor	Pędy sosny	200 g	Boil	20 min

## Notes

- Pędy sosny na whirpol 20 min  
*Oct 22, 2023, 1:47 PM*