

Forest APA

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **7**
- SRM **3.8**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **10 %**
- Size with trub loss **9.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **11.9 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.9 liter(s)**
- Total mash volume **11.5 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pilzneński | 1.8 kg (70.6%) | 81 % | 4 |
| Grain | Płatki pszeniczne | 0.3 kg (11.8%) | 60 % | 3 |
| Grain | Płatki owsiane | 0.25 kg (9.8%) | 60 % | 3 |
| Grain | Weyermann - Carapils | 0.2 kg (7.8%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------------|--------|----------|------------|
| Whirlpool | Citra | 20 g | 1 min | 12 % |
| Whirlpool | Mosaic | 35 g | 1 min | 10 % |
| Whirlpool | Nelson Sauvín | 25 g | 1 min | 11 % |
| Whirlpool | Amora Preta | 60 g | 1 min | 9 % |
| Dry Hop | Amora Preta | 40 g | 2 day(s) | 9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| s-33 | Ale | Dry | 11 g | --- |

Notes

- filtracja piwa przez gałeczki iglaków (70% świerk, 20% sosna 10% jodła)
fermentacja pod ciśnieniem 0,7-0,8 bar
Mar 19, 2021, 8:52 PM