

# 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  
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