

Forest APA

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **37**
- SRM **4.7**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.6 liter(s)**
- Total mash volume **14.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.8 kg (78.9%)	80 %	5
Grain	Strzegom Karmel 30	0.25 kg (7%)	75 %	30
Grain	Słód owsiany Fawcett	0.25 kg (7%)	70 %	5
Grain	Weyermann - Carapils	0.25 kg (7%)	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	30 min	13 %
Aroma (end of boil)	Simcoe	15 g	5 min	13.2 %
Whirlpool	Amarillo	15 g	20 min	9.5 %
Whirlpool	El Dorado	15 g	20 min	15 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	12 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Herb	Pędy sosny i świerku	50 g	Boil	10 min

Notes

- Zacieranie 66-67 przez 60min
Mash-out - 75
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