

# Forest IPA

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **47**
- SRM **4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **25.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (53.6%)	80 %	5
Grain	Pilzneński	2 kg (35.7%)	81 %	4
Grain	Płatki owsiane	0.4 kg (7.1%)	60 %	3
Grain	Słód zakwaszający	0.2 kg (3.6%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sabro	10 g	60 min	13.9 %
Boil	Citra	30 g	30 min	12.2 %
Whirlpool	Sabro	10 g	6 min	13.9 %
Whirlpool	Citra	20 g	6 min	12.2 %
Dry Hop	Citra	50 g	2 day(s)	12.2 %
Dry Hop	Sabro	10 g	2 day(s)	13.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11 g	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	Pędy świerka	140 g	Boil	30 min
Flavor	Pędy świerka	60 g	Boil	1 min