

Forest IPA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **63**
- SRM **5.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.5 liter(s)**
- Total mash volume **12.7 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 1.74 kg (54.9%) | 80 % | 5 |
| Grain | Pszeniczny | 0.43 kg (13.6%) | 85 % | 4 |
| Grain | Żytni | 0.5 kg (15.8%) | 85 % | 8 |
| Grain | Carahell | 0.25 kg (7.9%) | 77 % | 26 |
| Grain | Barley, Flaked | 0.25 kg (7.9%) | 70 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|---------|--------|------------|
| Boil | Chinook | 13.04 g | 60 min | 13 % |
| Boil | Simcoe | 13.04 g | 20 min | 13.2 % |
| Boil | Simcoe | 13.04 g | 10 min | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale | Dry | 5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------------------------|---------|---------|--------|
| Flavor | Pędy Świerku | 43.48 g | Boil | 20 min |
| Flavor | pędy świerku | 43.48 g | Boil | 10 min |
| Flavor | pędy jodły, sosny i modrzewia | 43.48 g | Boil | 10 min |