

# Forest IPA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **44**
- SRM **7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.7 kg (45.8%)	80 %	5
Grain	Strzegom Wiedeński	1 kg (16.9%)	79 %	10
Grain	Karmelowy żytni Strzegom	0.2 kg (3.4%)	75 %	150
Grain	Płatki owsiane	1 kg (16.9%)	60 %	3
Grain	Pszeniczny	1 kg (16.9%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	5 g	60 min	16.1 %
Boil	Oktawia	20 g	20 min	9.4 %
Boil	Zula	20 g	20 min	9.7 %
Boil	East Kent Goldings	15 g	20 min	5.1 %
Boil	Perle	15 g	20 min	7.2 %
Dry Hop	Oktawia	20 g	4 day(s)	9.4 %
Dry Hop	Lublin (Lubelski)	10 g	4 day(s)	4 %

## Extras

Type	Name	Amount	Use for	Time
Herb	pędy sosny i świerku	200 g	Boil	20 min