

Forest IPA 2

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **48**
- SRM **5.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **29.2 liter(s)**

Steps

- Temp **67 C**, Time **50 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **21.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **50 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **17.1 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (68.5%)	80 %	5
Grain	Strzegom Pilzneński	2 kg (27.4%)	80 %	4
Grain	Słód Strzegom cookie	0.3 kg (4.1%)	--- %	60

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	50 g	30 min	8 %
Aroma (end of boil)	Ekuanot	50 g	1 min	14 %
Boil	Simcoe	25 g	30 min	13.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale K-97	Ale	Dry	11.5 g	Fermentis
Safale S-33	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	pepy sosny	1000 g	Mash	60 min

Flavor	pędy sosny	1000 g	Mash	10 min
--------	------------	--------	------	--------

Notes

- 1kg pędów sosny od początku na zacieranie
1 kg pędów sosny tylko na wystadzenie
May 16, 2025, 10:01 PM