

15l fm55

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **15**
- SRM **3.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.9 liter(s)**
- Total mash volume **19.1 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 1.8 kg (42.4%) | 82 % | 4 |
| Grain | Viking Wheat Malt | 1 kg (23.5%) | 83 % | 5 |
| Grain | Weyermann - Carapils | 0.25 kg (5.9%) | 78 % | 4 |
| Grain | Płatki pszeniczne | 0.8 kg (18.8%) | 60 % | 3 |
| Grain | Płatki owsiane | 0.4 kg (9.4%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|--------|------------|
| Boil | Citra | 10 g | 30 min | 12 % |
| Boil | Citra | 5 g | 10 min | 12 % |
| Whirlpool | Citra | 25 g | 0 min | 12 % |
| Whirlpool | Mosaic | 30 g | 0 min | 10 % |
| Whirlpool | Motueka | 30 g | 0 min | 7 % |
| Dry Hop | Motueka | 70 g | --- | 7 % |
| Dry Hop | Citra | 60 g | --- | 12 % |
| Dry Hop | Mosaic | 70 g | --- | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|--------|------------------|
| FM55 Zielone Wzgórze | Ale | Liquid | 100 ml | Fermentum Mobile |