

# NEIPA FM

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **33**
- SRM **4.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **35.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

## Steps

- Temp **67 C**, Time **55 min**
- Temp **72 C**, Time **18 min**
- Temp **76 C**, Time **18 min**

## Mash step by step

- Heat up **22.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **55 min** at **67C**
- Keep mash **18 min** at **72C**
- Keep mash **18 min** at **76C**
- Sparge using **20.2 liter(s)** of **76C** water or to achieve **35.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (66.7%)	80 %	5
Grain	Pszeniczny	1 kg (13.3%)	85 %	4
Grain	Płatki pszeniczne	0.5 kg (6.7%)	85 %	3
Grain	Płatki owsiane	0.5 kg (6.7%)	85 %	3
Grain	Strzegom pszenica prażona	0.5 kg (6.7%)	70 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Equinox	5 g	140 min	13.1 %
Whirlpool	Mosaic	78 g	45 min	10 %
Dry Hop	Equinox	95 g	8 day(s)	13.1 %
Dry Hop	Citra	100 g	5 day(s)	12 %
Dry Hop	Mosaic	22 g	4 day(s)	10 %
Dry Hop	Amarillo	50 g	3 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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FM55 Zielone Wzgórze	Ale	Liquid	100 ml	Fermentum Mobile
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### Extras

Type	Name	Amount	Use for	Time
Other	glukoza	140 g	Bottling	---