

## S FM54 WCIPA Mppd

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **42**
- SRM **4.8**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

### Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **28 liter(s)**
- Total mash volume **35 liter(s)**

### Fermentables

| Type  | Name                              | Amount       | Yield | EBC |
|-------|-----------------------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt              | 5 kg (71.4%) | 80 %  | 5   |
| Grain | Weyermann - Bohemian Pilsner Malt | 2 kg (28.6%) | 81 %  | 4   |

### Hops

| Use for   | Name     | Amount | Time     | Alpha acid |
|-----------|----------|--------|----------|------------|
| Boil      | Simcoe   | 10 g   | 60 min   | 13.2 %     |
| Boil      | Simcoe   | 20 g   | 20 min   | 13.2 %     |
| Boil      | Simcoe   | 20 g   | 10 min   | 13.2 %     |
| Boil      | Simcoe   | 30 g   | 5 min    | 13.2 %     |
| Whirlpool | Ekuanot  | 100 g  | 0 min    | 14 %       |
| Whirlpool | Simcoe   | 20 g   | 0 min    | 13.2 %     |
| Dry Hop   | Amarillo | 100 g  | 3 day(s) | 9.5 %      |
| Dry Hop   | Citra    | 100 g  | 3 day(s) | 12 %       |

### Yeasts

| Name                        | Type | Form   | Amount  | Laboratory       |
|-----------------------------|------|--------|---------|------------------|
| FM54 Gorączka kalifornijska | Ale  | Liquid | 2000 ml | Fermentum Mobile |