

#4 BIES NEIPA FM55

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **28**
- SRM **8.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **26.3 liter(s)**

Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

Steps

- Temp **70 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **16.8 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **60 min** at **70C**
- Keep mash **5 min** at **78C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **26.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.8 kg (50%)	80 %	5
Grain	Weyermann - Caraamber	1 kg (17.9%)	75 %	65
Grain	Viking Wheat Malt	1 kg (17.9%)	83 %	5
Grain	Platki jeczienne	0.4 kg (7.1%)	85 %	3
Grain	Platki pszeniczne	0.4 kg (7.1%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	15 g	30 min	13 %
Boil	Mosaic	25 g	15 min	10 %
Dry Hop	Citra	50 g	3 day(s)	12 %
Dry Hop	Lemon drop	50 g	3 day(s)	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM55 Zielone Wzgórze	Ale	Liquid	30 ml	Fermentum Mobile