

## 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 |