

NEIPA FM55 (warka #14)

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **29**
- SRM **5.3**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.3 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 **55 C**, Time **20 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **80 C**, Time **1 min**

Mash step by step

- Heat up **22.5 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **20 min** at **55C**
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **80C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **30.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (66.7%)	80 %	5
Grain	Weyermann - Carapils	1 kg (13.3%)	78 %	4
Grain	Carahell	0.5 kg (6.7%)	77 %	26
Grain	Płatki owsiane	1 kg (13.3%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	50 g	15 min	13 %
Whirlpool	Galaxy	50 g	1 min	15 %
Whirlpool	Azacca	50 g	1 min	14 %
Dry Hop	Nelson Sauvín	50 g	3 day(s)	11 %
Dry Hop	Motueka	50 g	3 day(s)	7 %

Yeasts

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