

## 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