

# FMA

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **40**
- SRM **4.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **29.4 liter(s)**

## Steps

- Temp **67 C**, Time **75 min**

## Mash step by step

- Heat up **22.4 liter(s)** of strike water to **74.3C**
- Add grains
- Keep mash **75 min** at **67C**
- Sparge using **9.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	7 kg (100%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Premiant	50 g	50 min	8 %
Aroma (end of boil)	Saaz (Czech Republic)	50 g	2 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M12 Voss Kveik	Ale	Dry	20 g	Mangrove Jack's