

Fm 54

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **77**
- SRM **8.7**
- Style **Imperial 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 **56 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **20.5 liter(s)**
- Total mash volume **28.1 liter(s)**

Steps

- Temp **67 C**, Time **40 min**
- Temp **73 C**, Time **30 min**
- Temp **75 C**, Time **5 min**

Mash step by step

- Heat up **20.5 liter(s)** of strike water to **75.7C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **30 min** at **73C**
- Keep mash **5 min** at **75C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 6 kg (78.9%) | 85 % | 7 |
| Grain | Weyermann - Caraamber | 0.3 kg (3.9%) | 75 % | 65 |
| Grain | Weyermann - Melanoiden Malt | 0.3 kg (3.9%) | 81 % | 70 |
| Grain | Platki owsiane | 1 kg (13.2%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil | Simcoe | 30 g | 60 min | 13.2 % |
| Boil | Citra | 20 g | 20 min | 12 % |
| Boil | Idaho | 20 g | 20 min | 12 % |
| Aroma (end of boil) | Citra | 30 g | 1 min | 12 % |
| Aroma (end of boil) | Idaho | 80 g | 1 min | 12 % |
| Aroma (end of boil) | Simcoe | 50 g | 1 min | 13.2 % |
| Dry Hop | Amarillo | 50 g | 2 day(s) | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------|-------------|-------------|---------------|-------------------|
| FM54 Gorączka kalifornijska | Ale | Liquid | 1500 ml | Fermentum Mobile |