

# NEIPA FM

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **33**
- SRM **4.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **35.2 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 **67 C**, Time **55 min**
- Temp **72 C**, Time **18 min**
- Temp **76 C**, Time **18 min**

## Mash step by step

- Heat up **22.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **55 min** at **67C**
- Keep mash **18 min** at **72C**
- Keep mash **18 min** at **76C**
- Sparge using **20.2 liter(s)** of **76C** water or to achieve **35.2 liter(s)** of wort

## Fermentables

| Type  | Name                      | Amount        | Yield | EBC |
|-------|---------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt      | 5 kg (66.7%)  | 80 %  | 5   |
| Grain | Pszeniczny                | 1 kg (13.3%)  | 85 %  | 4   |
| Grain | Płatki pszeniczne         | 0.5 kg (6.7%) | 85 %  | 3   |
| Grain | Płatki owsiane            | 0.5 kg (6.7%) | 85 %  | 3   |
| Grain | Strzegom pszenica prażona | 0.5 kg (6.7%) | 70 %  | 6   |

## Hops

| Use for    | Name     | Amount | Time     | Alpha acid |
|------------|----------|--------|----------|------------|
| First Wort | Equinox  | 5 g    | 140 min  | 13.1 %     |
| Whirlpool  | Mosaic   | 78 g   | 45 min   | 10 %       |
| Dry Hop    | Equinox  | 95 g   | 8 day(s) | 13.1 %     |
| Dry Hop    | Citra    | 100 g  | 5 day(s) | 12 %       |
| Dry Hop    | Mosaic   | 22 g   | 4 day(s) | 10 %       |
| Dry Hop    | Amarillo | 50 g   | 3 day(s) | 9.5 %      |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|                         |     |        |        |                  |
|-------------------------|-----|--------|--------|------------------|
| FM55 Zielone<br>Wzgórze | Ale | Liquid | 100 ml | Fermentum Mobile |
|-------------------------|-----|--------|--------|------------------|

### Extras

| Type  | Name    | Amount | Use for  | Time |
|-------|---------|--------|----------|------|
| Other | glukoza | 140 g  | Bottling | ---  |