

# NEIPA FM55 (Warka#16) Simcoe&Cascade&Amarillo

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **35**
- SRM **5.1**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **50 min**
- Evaporation rate **10 %/h**
- Boil size **26 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (35.7%)	80 %	5
Grain	Strzegom Pilzneński	2.5 kg (35.7%)	80 %	4
Grain	Strzegom Wiedeński	0.5 kg (7.1%)	79 %	10
Grain	Weyermann - Carapils	0.5 kg (7.1%)	78 %	4
Grain	Strzegom Pszeniczny	0.5 kg (7.1%)	81 %	6
Grain	Słód owsiany Fawcett	0.5 kg (7.1%)	61 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	20 g	40 min	15.5 %
Boil	Simcoe	20 g	10 min	13.2 %
Aroma (end of boil)	Simcoe	30 g	1 min	13.2 %
Dry Hop	Amarillo	25 g	4 day(s)	9.5 %
Dry Hop	Cascade	50 g	4 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM55 Zielone Wzgórze	Ale	Slant	100 ml	Fermentum Mobile