

## NZ NEIPA FM55 (Warka #15)

---

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **66**
- 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 **45 min**
- Evaporation rate **10 %/h**
- Boil size **25.8 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)**

### Steps

- Temp **55 C**, Time **20 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **80 C**, Time **1 min**

### Mash step by step

- Heat up **21 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **20 min** at **55C**
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **80C**
- Sparge using **11.8 liter(s)** of **76C** water or to achieve **25.8 liter(s)** of wort

### 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	50 g	30 min	15.5 %
Aroma (end of boil)	Southern Cross	50 g	5 min	12.8 %
Dry Hop	Motueka	50 g	3 day(s)	7 %
Dry Hop	WAI-ITI	50 g	3 day(s)	4.1 %

### Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
FM55 Zielone Wzgórze	Ale	Slant	100 ml	Fermentum Mobile