

S FM54 WCIPA Mppd

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **42**
- SRM **4.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **28 liter(s)**
- Total mash volume **35 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (71.4%)	80 %	5
Grain	Weyermann - Bohemian Pilsner Malt	2 kg (28.6%)	81 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	10 g	60 min	13.2 %
Boil	Simcoe	20 g	20 min	13.2 %
Boil	Simcoe	20 g	10 min	13.2 %
Boil	Simcoe	30 g	5 min	13.2 %
Whirlpool	Ekuanot	100 g	0 min	14 %
Whirlpool	Simcoe	20 g	0 min	13.2 %
Dry Hop	Amarillo	100 g	3 day(s)	9.5 %
Dry Hop	Citra	100 g	3 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM54 Gorączka kalifornijska	Ale	Liquid	2000 ml	Fermentum Mobile