

Session NEIPA FM 55

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU ---
- SRM **3.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

Steps

- Temp **69 C**, Time **65 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **9.9 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **65 min** at **69C**
- Keep mash **5 min** at **76C**
- Sparge using **7.9 liter(s)** of **76C** water or to achieve **14.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	2.5 kg (71.4%)	80.5 %	4
Grain	Płatki owsiane	0.8 kg (22.9%)	60 %	3
Sugar	Milk Sugar (Lactose)	0.2 kg (5.7%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Dry Hop	Motueka	25 g	3 day(s)	8.2 %
Dry Hop	Cascade	40 g	3 day(s)	8.1 %
Dry Hop	Amarillo	25 g	3 day(s)	9.9 %
Dry Hop	mackinac	40 g	3 day(s)	10.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM55 Zielone Wzgorze	Ale	Liquid	70 ml	Fermentum Mobile

Notes

- Woda RO modyfikowana:
Zacieranie 13L

chlerek wapnia - 2,6 gr
gips - 1,3 gr

Wystadzenie 6L
chlerek wapnia - 4,5 gr
gips - 2,2 gr

Do gotowania dorzucić (po przeliczeniu do objętości)

Epsom - 1.7g/10L

NaCl - 0.6g/10L

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