

Fm 54

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **77**
- SRM **8.7**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **56 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **20.5 liter(s)**
- Total mash volume **28.1 liter(s)**

Steps

- Temp **67 C**, Time **40 min**
- Temp **73 C**, Time **30 min**
- Temp **75 C**, Time **5 min**

Mash step by step

- Heat up **20.5 liter(s)** of strike water to **75.7C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **30 min** at **73C**
- Keep mash **5 min** at **75C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	6 kg (78.9%)	85 %	7
Grain	Weyermann - Caraamber	0.3 kg (3.9%)	75 %	65
Grain	Weyermann - Melanoiden Malt	0.3 kg (3.9%)	81 %	70
Grain	Platki owsiane	1 kg (13.2%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	30 g	60 min	13.2 %
Boil	Citra	20 g	20 min	12 %
Boil	Idaho	20 g	20 min	12 %
Aroma (end of boil)	Citra	30 g	1 min	12 %
Aroma (end of boil)	Idaho	80 g	1 min	12 %
Aroma (end of boil)	Simcoe	50 g	1 min	13.2 %
Dry Hop	Amarillo	50 g	2 day(s)	9.5 %

Yeasts

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Name	Type	Form	Amount	Laboratory
FM54 Gorączka kalifornijska	Ale	Liquid	1500 ml	Fermentum Mobile