

# Farewell IPA

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **55**
- SRM **3.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **18 %/h**
- Boil size **28.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **15.9 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **18.2 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pilsner malt  | 4 kg (75.5%)  | 82 %  | 4   |
| Grain | Viking Pale Ale malt | 1 kg (18.9%)  | 80 %  | 6   |
| Grain | Platki owsiane       | 0.3 kg (5.7%) | 60 %  | 3   |

## Hops

| Use for             | Name            | Amount | Time     | Alpha acid |
|---------------------|-----------------|--------|----------|------------|
| Boil                | Citra           | 25 g   | 25 min   | 12 %       |
| Boil                | Mosaic          | 25 g   | 25 min   | 12 %       |
| Aroma (end of boil) | Citra           | 25 g   | 5 min    | 12 %       |
| Aroma (end of boil) | Mosaic          | 25 g   | 5 min    | 12 %       |
| Dry Hop             | Galaxy          | 30 g   | 3 day(s) | 15 %       |
| Dry Hop             | Hallertau Blanc | 30 g   | 3 day(s) | 11 %       |
| Dry Hop             | Ekuanot         | 50 g   | 3 day(s) | 14 %       |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 23 g   | Fermentis  |