

# Farewell

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- Gravity **12.6 BLG**
- ABV ---
- IBU **69**
- SRM **12.5**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (88.9%)	81 %	4
Grain	Fawcett - Crystal	0.5 kg (11.1%)	70 %	160

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	33 g	60 min	8.6 %
Boil	Marynka	33 g	30 min	8.6 %
Boil	Marynka	33 g	10 min	8.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale