

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 |