

# Farewell IPA

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- 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	Płatki 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