

# War FAH

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **42**
- SRM **3.4**
- Style **Old Ale**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **51.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **36 liter(s)**

## Steps

- Temp **61 C**, Time **10 min**
- Temp **71 C**, Time **45 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **27 liter(s)** of strike water to **67.8C**
- Add grains
- Keep mash **10 min** at **61C**
- Keep mash **45 min** at **71C**
- Keep mash **10 min** at **75C**
- Sparge using **33.5 liter(s)** of **76C** water or to achieve **51.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	9 kg (100%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	10 %
Aroma (end of boil)	Lomik	60 g	35 min	3.8 %
Aroma (end of boil)	Lomik	40 g	10 min	3.8 %
Dry Hop	Jarrylo	60 g	5 day(s)	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	11.5 g	Safbrew
Mauribrew Ale Y514	Ale	Dry	11.5 g	Mauribrew