

War FAH

- 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 |