

Ivar

- Gravity **24.9 BLG**
- ABV **11.6 %**
- IBU **76**
- SRM **49.4**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **10 %**
- Size with trub loss **8.8 liter(s)**
- Boil time **100 min**
- Evaporation rate **10 %/h**
- Boil size **11.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **20.2 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **15.4 liter(s)** of strike water to **68.5C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **0.6 liter(s)** of **76C** water or to achieve **11.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 2.5 kg (52.1%) | 82 % | 4 |
| Grain | Strzegom Monachijski typ II | 1 kg (20.8%) | 79 % | 22 |
| Grain | Crystal 150 | 0.1 kg (2.1%) | 75 % | 150 |
| Grain | Crystal Dark 250 | 0.2 kg (4.2%) | 70 % | 250 |
| Grain | Fawcett - Pale Chocolate | 0.2 kg (4.2%) | 71 % | 600 |
| Grain | Carafa II Special | 0.2 kg (4.2%) | 70 % | 900 |
| Grain | Jęczmień palony | 0.1 kg (2.1%) | 55 % | 985 |
| Grain | Płatki owsiane | 0.5 kg (10.4%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Apollo | 20 g | 60 min | 17 % |
| Boil | Apollo | 10 g | 30 min | 17 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|--------------|-----|-------|--------|-----------|
| Safale US-05 | Ale | Slant | 150 ml | Fermentis |
|--------------|-----|-------|--------|-----------|