

# 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
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Safale US-05	Ale	Slant	150 ml	Fermentis
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