

# war1

- Gravity **22.5 BLG**
- ABV **10.2 %**
- IBU **68**
- SRM **45.1**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **34 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Flagon	5 kg (58.8%)	80 %	5
Grain	Monachijski	2 kg (23.5%)	80 %	16
Grain	Strzegom Karmel 600	0.5 kg (5.9%)	68 %	601
Grain	Strzegom Karmel 150	0.5 kg (5.9%)	75 %	150
Grain	Barwiący	0.5 kg (5.9%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	30 g	60 min	13.2 %
Boil	Simcoe	30 g	30 min	13.2 %
Aroma (end of boil)	Marynka	30 g	10 min	10 %
Aroma (end of boil)	Marynka	30 g	0 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	5 g	Safale