

# Torfik!

- Gravity **16.4 BLG**
- ABV ---
- IBU **32**
- SRM **37.6**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.7 liter(s)**
- Total mash volume **31.6 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **23.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **18.4 liter(s)** of **76C** water or to achieve **34.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking wędzony torfem	6 kg (75.9%)	82 %	10
Grain	Pszeniczny czekoladowy	0.3 kg (3.8%)	68 %	1200
Grain	Jęczmień palony	0.3 kg (3.8%)	55 %	1400
Grain	Carafa II	0.3 kg (3.8%)	70 %	812
Grain	Weyermann - Carapils	0.5 kg (6.3%)	78 %	4
Grain	Płatki owsiane	0.5 kg (6.3%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Phoenix	40 g	60 min	11.4 %
Boil	Phoenix	60 g	0 min	11.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM51 Grodzie Dębowe	Wheat	Liquid	200 ml	Fermentum Mobile