

torfik mppd24

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **37**
- SRM **30.3**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **26.6 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **20 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **19.7 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|------|
| Grain | Strzegom Pilzneński | 2.5 kg (37.6%) | 80 % | 4 |
| Grain | Viking Wędzony torfem | 3 kg (45.1%) | 81 % | 7 |
| Grain | Jęczmień palony | 0.25 kg (3.8%) | 55 % | 985 |
| Grain | Carafa III | 0.25 kg (3.8%) | 70 % | 1034 |
| Grain | Viking Czekoladowy ciemny | 0.25 kg (3.8%) | 67 % | 900 |
| Grain | Oats, Flaked | 0.4 kg (6%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Magnat | 32 g | 60 min | 12.4 % |
| Boil | Lemon drop | 10 g | 60 min | 5.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 150 ml | Fermentis |