

Torfowe przedszkole

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **47**
- SRM **35**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **8 %**
- Size with trub loss **23.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **29.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.1 kg (31.3%)	80 %	5
Grain	Peat Smoked Malt	2 kg (29.9%)	74 %	6
Grain	Karmelowy Czerwony	0.4 kg (6%)	75 %	59
Grain	Monachijski	1 kg (14.9%)	80 %	16
Grain	Caraaroma	0.25 kg (3.7%)	78 %	400
Grain	Fawcett - Pszeniczny Czekoladowy	0.3 kg (4.5%)	73 %	1001
Grain	Pszeniczny	0.2 kg (3%)	85 %	4
Grain	Carafa	0.25 kg (3.7%)	70 %	664
Grain	Strzegom pszenica prażona	0.2 kg (3%)	70 %	1000

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	10 %
Boil	Lublin (Lubelski)	30 g	10 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale