

## torfowy lager

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **18**
- SRM **5**
- Style **Scottish Light 60/-**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **15.1 liter(s)**
- Total mash volume **20.5 liter(s)**

### Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **77 C**, Time **1 min**

### Mash step by step

- Heat up **15.1 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **77C**
- Sparge using **18.1 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.8 kg (51.9%)	80 %	5
Grain	Peat Smoked Malt	2 kg (37%)	74 %	6
Grain	Carared	0.3 kg (5.6%)	75 %	39
Grain	Pszeniczny	0.3 kg (5.6%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	20 g	60 min	9.4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
wyeast 2308	Lager	Liquid	50 ml	wyeast

### Extras

Type	Name	Amount	Use for	Time
Other	płatki whisky	35 g	Secondary	7 day(s)