

## 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     |