Torf III

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **76**
- SRM **37.8**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **31.6 liter(s)**

Steps

- Temp **67 C**, Time **70 min**
- Temp **75 C**, Time **2 min**

Mash step by step

- Heat up **23.1 liter(s)** of strike water to **75.7C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **2 min** at **75C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **30.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wędzony Torfem	2.7 kg *(31.6%)*	85 %	4
Grain	Weyermann - Pale Ale Malt	2.5 kg *(29.2%)*	85 %	7
Grain	Słód Wędzony Steinbach	1 kg *(11.7%)*	80 %	5
Grain	Pszeniczny Ciemny	1 kg *(11.7%)*	80 %	15
Grain	Strzegom Karmel 600	0.3 kg *(3.5%)*	68 %	601
Grain	Strzegom Czekoladowy 400	0.3 kg *(3.5%)*	68 %	400
Grain	Strzegom Karmel 150	0.25 kg *(2.9%)*	75 %	150
Grain	Strzegom Czekoladowy 1200	0.2 kg *(2.3%)*	68 %	1202
Grain	Strzegom Barwiący	0.2 kg *(2.3%)*	68 %	1300
Grain	Weyermann - Chocolate Wheat	0.1 kg *(1.2%)*	74 %	788

Hops

Use for	Name	Amount	Time	Alpha acid

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Boil	Magnum	20 g	60 min	10.6 %
Boil	Marynka	70 g	60 min	9.5 %
Boil	Citra	10 g	15 min	11 %
Boil	Amarillo	20 g	15 min	8.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	200 ml	fermentis

Extras

Type	Name	Amount	Use for	Time
Fining	Żelatyna	5 g	Secondary	5 day(s)

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