Torfowe

- Gravity **20 BLG**
- ABV **8.8 %**
- IBU **30**
- SRM **28.5**
- Style **Other Smoked Beer**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Crisp	2 kg *(47.6%)*	83 %	4
Grain	Peat Smoked Malt	2 kg *(47.6%)*	74 %	3.5
Grain	Strzegom Barwiący	0.2 kg *(4.8%)*	68 %	1250

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	50 g	50 min	3.8 %

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.