

## eksperyment 50% torf

---

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **23**
- SRM **4.3**
- Style **Specialty Beer**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **6.5 liter(s)**
- Total mash volume **9.1 liter(s)**

### Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

### Mash step by step

- Heat up **6.5 liter(s)** of strike water to **70.4C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Sparge using **9.3 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount       | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Peat Smoked Malt     | 1.3 kg (50%) | 74 %  | 6   |
| Grain | Viking Pale Ale malt | 1.3 kg (50%) | 80 %  | 5   |

### Hops

| Use for             | Name              | Amount | Time   | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil                | Marynka           | 10 g   | 60 min | 10 %       |
| Aroma (end of boil) | Lublin (Lubelski) | 10 g   | 5 min  | 4 %        |

### Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 100 ml | Fermentis  |