

# Maltański Torf

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **33**
- SRM **10.9**
- Style **Other Smoked Beer**

## Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **60.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **1.8 liter(s) / kg**
- Mash size **30.6 liter(s)**
- Total mash volume **47.6 liter(s)**

## Steps

- Temp **70 C**, Time **60 min**
- Temp **73 C**, Time **10 min**

## Mash step by step

- Heat up **30.6 liter(s)** of strike water to **83.9C**
- Add grains
- Keep mash **60 min** at **70C**
- Keep mash **10 min** at **73C**
- Sparge using **46.8 liter(s)** of **76C** water or to achieve **60.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wędzony torfem	5 kg (29.4%)	81 %	7
Grain	Strzegom Wiedeński	6 kg (35.3%)	79 %	10
Grain	Strzegom Karmel 150	0.5 kg (2.9%)	75 %	150
Grain	Słód Caramunich Typ II Weyermann	0.5 kg (2.9%)	73 %	120
Grain	Strzegom Monachijski typ I	5 kg (29.4%)	79 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	ht blananc	60 g	60 min	9.8 %
Boil	Tradition	60 g	30 min	5.5 %
Boil	Saaz (Czech Republic)	30 g	5 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	500 g	Fermentis