

# Torfik

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- Gravity **17.7 BLG**
- ABV ---
- IBU **22**
- SRM **38.5**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Casle Malting Whisky 30	1 kg (15.4%)	85 %	4
Grain	Casle Malting Whisky Nature	3 kg (46.2%)	85 %	4
Grain	Special B Malt	0.5 kg (7.7%)	65.2 %	315
Grain	coffe chateau	1 kg (15.4%)	74 %	296
Grain	Weyermann - Carapils	1 kg (15.4%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis