

# Torfowa żytnia

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **85**
- SRM **31**
- Style **Other Smoked Beer**

## 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 **6 %/h**
- Boil size **30.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.63 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **29 liter(s)**

## Steps

- Temp **69 C**, Time **90 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **90 min** at **69C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **30.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	CastleMalting - Whisky Peated Malt (30-45 ppm)	6 kg (75%)	81 %	5
Grain	Fawcett- Rye Carmel Malt	1.5 kg (18.8%)	80 %	200
Grain	Fawcett - Roasted Rye	0.5 kg (6.3%)	80 %	850

15 minut pod koniec zacierania

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	80 g	60 min	13.2 %
Aroma (end of boil)	Simcoe	20 g	5 min	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-04	Ale	Dry	10 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Other	Płatki Whisky Dębowe	50 g	Secondary	10 day(s)