

Torfowe Ale 21°

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **43**
- SRM **19.9**
- Style **Northern English Brown Ale**

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 **5 %/h**
- Boil size **28.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Peat Smoked Malt | 3 kg (50%) | 74 % | 6 |
| Grain | Strzegom Pilzneński | 2 kg (33.3%) | 80 % | 4 |
| Grain | Strzegom Karmel 300 | 0.5 kg (8.3%) | 70 % | 299 |
| Grain | Strzegom Czekoladowy jasny | 0.5 kg (8.3%) | 68 % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Premiant | 50 g | 30 min | 8 % |
| Boil | Premiant | 50 g | 10 min | 8 % |

Yeasts

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