

# Torfowe Ale

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **28**
- SRM **10.1**
- Style **Scottish Export 80/-**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **5 %/h**
- Boil size **30.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.1 liter(s)**
- Total mash volume **29.5 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **22.1 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **30.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (67.8%)	80 %	5
Grain	Viking Pale Ale malt	1 kg (13.6%)	80 %	100
Pieczony w piekarniku w 200 stopni do ok 100 EBC (miejmy nadzieję)				
Grain	Viking torfowy	0.77 kg (10.4%)	81 %	10
Grain	Słód owsiany Fawcett	0.1 kg (1.4%)	61 %	5
Grain	Płatki owsiane	0.5 kg (6.8%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	90 min	10 %
Aroma (end of boil)	Lublin (Lubelski)	25 g	15 min	4 %
Whirlpool	Saaz (Czech Republic)	31 g	5 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	150 ml	Fermentis