

torfowe zyto

- Gravity **19.8 BLG**
- ABV **8.7 %**
- IBU ---
- SRM **6.3**
- Style **Specialty Beer**

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 **24 liter(s)**
- Total mash volume **32 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **77 C**, Time **1 min**

Mash step by step

- Heat up **24 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **1 min** at **77C**
- Sparge using **9.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|------------|-------|-----|
| Grain | Simpsons - Peated Malt | 4 kg (50%) | 81 % | 5 |
| Grain | Briess - Rye Malt | 4 kg (50%) | 80 % | 7 |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------|------|------|--------|------------|
| Turbo Grom 24h | Ale | Dry | 180 g | --- |