

# Torfowe

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- Gravity **14.5 BLG**
- ABV ---
- IBU **44**
- SRM **36.2**
- Style **Other Smoked Beer**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **26.4 liter(s)**

## Steps

- Temp **44 C**, Time **20 min**
- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **75 C**, Time **5 min**

## Mash step by step

- Heat up **20.4 liter(s)** of strike water to **47.5C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **50 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **75C**
- Sparge using **13.4 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	1 kg (16.3%)	80 %	4
Grain	Słód wędzony torfem Strzegom	2 kg (32.6%)	75 %	5
Grain	Słód żytni	2 kg (32.6%)	75 %	5
Grain	Pszoniczny	0.5 kg (8.2%)	85 %	4
Grain	Carafa Special (R) typ I Weyermann	0.5 kg (8.2%)	60 %	900
Adjunct	Łuska ryżowa	0.13 kg (2.1%)	--- %	1

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	30 g	60 min	13.4 %
Aroma (end of boil)	Sybilla	30 g	5 min	5.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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FM13 Irlandzkie Ciemności	Ale	Slant	500 ml	Fermentum Mobile
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