

# Torfowy whisky porter

- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **82**
- SRM **36.5**
- Style **Brown Porter**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **26.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.6 liter(s)**
- Total mash volume **30.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Château Whisky	3 kg (39.7%)	--- %	3
Grain	Jęczmienny wędzony torfem	1 kg (13.2%)	--- %	10
Grain	Château Special B	1 kg (13.2%)	--- %	400
Grain	Viking Pale Ale malt	1 kg (13.2%)	80 %	5
Grain	Strzegom Monachijski typ I	1 kg (13.2%)	79 %	16
Grain	Pszeniczny czekoladowy	0.35 kg (4.6%)	--- %	900
Grain	Weyermann - Caraamber	0.2 kg (2.6%)	75 %	65

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nugget	60 g	60 min	13 %
Boil	Challenger	30 g	30 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis SafAle™ K-97	Ale	Slant	10 ml	---

## Extras

Type	Name	Amount	Use for	Time
Other	Płatki dębowe CREAM - średnio palone	100 g	Secondary	---