

Maltański Torf

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **33**
- SRM **10.9**
- Style **Other Smoked Beer**

Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **60.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **1.8 liter(s) / kg**
- Mash size **30.6 liter(s)**
- Total mash volume **47.6 liter(s)**

Steps

- Temp **70 C**, Time **60 min**
- Temp **73 C**, Time **10 min**

Mash step by step

- Heat up **30.6 liter(s)** of strike water to **83.9C**
- Add grains
- Keep mash **60 min** at **70C**
- Keep mash **10 min** at **73C**
- Sparge using **46.8 liter(s)** of **76C** water or to achieve **60.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|---------------|-------|-----|
| Grain | Viking Wędzony torfem | 5 kg (29.4%) | 81 % | 7 |
| Grain | Strzegom Wiedeński | 6 kg (35.3%) | 79 % | 10 |
| Grain | Strzegom Karmel 150 | 0.5 kg (2.9%) | 75 % | 150 |
| Grain | Słód Caramunich Typ II Weyermann | 0.5 kg (2.9%) | 73 % | 120 |
| Grain | Strzegom Monachijski typ I | 5 kg (29.4%) | 79 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | ht blananc | 60 g | 60 min | 9.8 % |
| Boil | Tradition | 60 g | 30 min | 5.5 % |
| Boil | Saaz (Czech Republic) | 30 g | 5 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry | 500 g | Fermentis |