

THORf

- Gravity **13.6 BLG**
- ABV ---
- IBU **34**
- SRM **4.4**

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 **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **52 C**, Time **20 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **20 min** at **52C**
- Keep mash **30 min** at **62C**
- Keep mash **20 min** at **72C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------|-------------|-------|-----|
| Grain | Fawcett Peated | 5 kg (100%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 25 g | 60 min | 11.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M07 British Ale | Ale | Dry | 10 g | Mangrove Jack's |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | Mech Irlandzki | 5 g | Boil | 10 min |