

## torfik mppd24

---

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **35**
- SRM **36.7**
- Style **Dry Stout**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

### Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **27.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (36.2%)	80 %	4
Grain	Viking Wędzony torfem	3 kg (43.5%)	81 %	7
Grain	Jęczmień palony	0.25 kg (3.6%)	55 %	985
Grain	Carafa III	0.25 kg (3.6%)	70 %	1034
Grain	Viking Czekoladowy ciemny	0.25 kg (3.6%)	67 %	900
Grain	Strzegom pszenica prażona	0.25 kg (3.6%)	70 %	1000
Grain	Oats, Flaked	0.4 kg (5.8%)	80 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	20 g	60 min	7.5 %
Boil	Perle	40 g	60 min	7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	150 ml	Fermentis