

# Torfowe Ale 21°

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **43**
- SRM **19.9**
- Style **Northern English Brown Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **28.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Peat Smoked Malt	3 kg (50%)	74 %	6
Grain	Strzegom Pilzneński	2 kg (33.3%)	80 %	4
Grain	Strzegom Karmel 300	0.5 kg (8.3%)	70 %	299
Grain	Strzegom Czekoladowy jasny	0.5 kg (8.3%)	68 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Premiant	50 g	30 min	8 %
Boil	Premiant	50 g	10 min	8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis