

# Torfowisko

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- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **16**
- SRM **6.3**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	viking malt honing/crystal10l	0.25 kg (6.3%)	78.5 %	20
Grain	Weyermann - Pale Ale Malt	3.5 kg (87.5%)	85 %	7
Grain	Słód wędzony - torf	0.25 kg (6.3%)	82 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sterling	10 g	60 min	4.5 %
Boil	Sterling	10 g	45 min	4.5 %
Boil	Sterling	5 g	30 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Us 04	Ale	Dry	6 g	---