

## torfowy lager

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **18**
- SRM **5**
- Style **Scottish Light 60/-**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **15.1 liter(s)**
- Total mash volume **20.5 liter(s)**

### Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **77 C**, Time **1 min**

### Mash step by step

- Heat up **15.1 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **77C**
- Sparge using **18.1 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.8 kg (51.9%) | 80 %  | 5   |
| Grain | Peat Smoked Malt     | 2 kg (37%)     | 74 %  | 6   |
| Grain | Carared              | 0.3 kg (5.6%)  | 75 %  | 39  |
| Grain | Pszeniczny           | 0.3 kg (5.6%)  | 85 %  | 4   |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Oktawia | 20 g   | 60 min | 9.4 %      |

### Yeasts

| Name        | Type  | Form   | Amount | Laboratory |
|-------------|-------|--------|--------|------------|
| wyeast 2308 | Lager | Liquid | 50 ml  | wyeast     |

### Extras

| Type  | Name          | Amount | Use for   | Time     |
|-------|---------------|--------|-----------|----------|
| Other | płatki whisky | 35 g   | Secondary | 7 day(s) |