

# Torfowy RIS

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- Gravity **24 BLG**
- ABV **11 %**
- IBU ---
- SRM **66.5**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **28.4 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **21.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **1 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód CHÂTEAU PEATED	5.3 kg (74.6%)	80 %	4
Grain	Weyermann - Dehusked Carafa III	0.3 kg (4.2%)	70 %	1024
Grain	Strzegom pszenica prażona	0.3 kg (4.2%)	70 %	1000
Grain	Strzegom Czekoladowy 400	1.2 kg (16.9%)	68 %	400