

# Torreira

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **58**
- SRM **4.1**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **15 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **77 C**, Time **10 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **77C**
- Sparge using **4.2 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

## Fermentables

| Type  | Name                              | Amount         | Yield | EBC |
|-------|-----------------------------------|----------------|-------|-----|
| Grain | Weyermann - Bohemian Pilsner Malt | 2.5 kg (83.3%) | 81 %  | 4   |
| Grain | Weyermann - Pale Wheat Malt       | 0.5 kg (16.7%) | 85 %  | 5   |

## Hops

| Use for             | Name  | Amount | Time     | Alpha acid |
|---------------------|-------|--------|----------|------------|
| Boil                | lunga | 15 g   | 60 min   | 8.4 %      |
| Aroma (end of boil) | lunga | 35 g   | 0 min    | 8.4 %      |
| Whirlpool           | lunga | 50 g   | 30 min   | 8.4 %      |
| Dry Hop             | lunga | 50 g   | 2 day(s) | 8.4 %      |

## Yeasts

| Name | Type | Form  | Amount | Laboratory |
|------|------|-------|--------|------------|
| Espe | Ale  | Slant | 50 ml  | Kveik      |