

## #27 Torf pod Whisky

---

- Gravity **24 BLG**
- ABV **11 %**
- IBU ---
- SRM **10.8**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **0 min**
- Evaporation rate **1 %/h**
- Boil size --- **liter(s)**

### Mash information

- Mash efficiency **50 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **23 liter(s)**
- Total mash volume **34.5 liter(s)**

### Steps

- Temp **66 C**, Time **90 min**

### Mash step by step

- Heat up **23 liter(s)** of strike water to **77.5C**
- Add grains
- Keep mash **90 min** at **66C**
- Sparge using **-11.5 liter(s)** of **76C** water

### Fermentables

| Type           | Name                       | Amount          | Yield | EBC |
|----------------|----------------------------|-----------------|-------|-----|
| Grain          | Viking Malt wędzony torfem | 11.5 kg (87.1%) | 78 %  | 10  |
| Liquid Extract | WES ekstrakt słodowy jasny | 1.7 kg (12.9%)  | 80 %  | --- |