

# Torfik!

- Gravity **16.4 BLG**
- ABV ---
- IBU **32**
- SRM **37.6**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.7 liter(s)**
- Total mash volume **31.6 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **23.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **18.4 liter(s)** of **76C** water or to achieve **34.2 liter(s)** of wort

## Fermentables

| Type  | Name                   | Amount        | Yield | EBC  |
|-------|------------------------|---------------|-------|------|
| Grain | Viking wędzony torfem  | 6 kg (75.9%)  | 82 %  | 10   |
| Grain | Pszeniczny czekoladowy | 0.3 kg (3.8%) | 68 %  | 1200 |
| Grain | Jęczmień palony        | 0.3 kg (3.8%) | 55 %  | 1400 |
| Grain | Carafa II              | 0.3 kg (3.8%) | 70 %  | 812  |
| Grain | Weyermann - Carapils   | 0.5 kg (6.3%) | 78 %  | 4    |
| Grain | Płatki owsiane         | 0.5 kg (6.3%) | 85 %  | 3    |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Phoenix | 40 g   | 60 min | 11.4 %     |
| Boil    | Phoenix | 60 g   | 0 min  | 11.4 %     |

## Yeasts

| Name                | Type  | Form   | Amount | Laboratory       |
|---------------------|-------|--------|--------|------------------|
| FM51 Grodzie Dębowe | Wheat | Liquid | 200 ml | Fermentum Mobile |