

## torfik mppd24

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **37**
- SRM **30.3**
- Style **Dry Stout**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

### Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **26.6 liter(s)**

### Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **20 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **19.7 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (37.6%)	80 %	4
Grain	Viking Wędzony torfem	3 kg (45.1%)	81 %	7
Grain	Jęczmień palony	0.25 kg (3.8%)	55 %	985
Grain	Carafa III	0.25 kg (3.8%)	70 %	1034
Grain	Viking Czekoladowy ciemny	0.25 kg (3.8%)	67 %	900
Grain	Oats, Flaked	0.4 kg (6%)	80 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	32 g	60 min	12.4 %
Boil	Lemon drop	10 g	60 min	5.3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	150 ml	Fermentis