

Torfik

- Gravity **17.7 BLG**
- ABV ---
- IBU **22**
- SRM **38.5**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|--------|-----|
| Grain | Casle Malting Whisky 30 | 1 kg (15.4%) | 85 % | 4 |
| Grain | Casle Malting Whisky Nature | 3 kg (46.2%) | 85 % | 4 |
| Grain | Special B Malt | 0.5 kg (7.7%) | 65.2 % | 315 |
| Grain | coffe chateau | 1 kg (15.4%) | 74 % | 296 |
| Grain | Weyermann - Carapils | 1 kg (15.4%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 20 g | 60 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |