

# 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