

## moj torf

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- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **75**
- SRM **69.2**
- Style **Brown Porter**

### Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **17.2 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

### Steps

- Temp **64 C**, Time **90 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **15.9 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **90 min** at **64C**
- Keep mash **5 min** at **76C**
- Sparge using **6.6 liter(s)** of **76C** water or to achieve **17.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Barley, Torrefied	4 kg (75.5%)	79 %	10
Grain	Carafa typ 1	0.45 kg (8.5%)	70 %	900
Grain	Strzegom Czekoladowy ciemny	0.4 kg (7.5%)	68 %	1200
Grain	Strzegom pszenica prażona	0.45 kg (8.5%)	70 %	1000

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	60 min	11 %
Boil	Marynka	30 g	30 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Us05	Ale	Dry	11.5 g	---