

# Torfowe

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- Gravity **20 BLG**
- ABV **8.8 %**
- IBU **30**
- SRM **28.5**
- Style **Other Smoked Beer**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Crisp	2 kg (47.6%)	83 %	4
Grain	Peat Smoked Malt	2 kg (47.6%)	74 %	3.5
Grain	Strzegom Barwiący	0.2 kg (4.8%)	68 %	1250

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	50 g	50 min	3.8 %