

# Torfowisko

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- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **16**
- SRM **6.3**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

## Fermentables

| Type  | Name                          | Amount         | Yield  | EBC |
|-------|-------------------------------|----------------|--------|-----|
| Grain | viking malt honing/crystal10l | 0.25 kg (6.3%) | 78.5 % | 20  |
| Grain | Weyermann - Pale Ale Malt     | 3.5 kg (87.5%) | 85 %   | 7   |
| Grain | Słód wędzony - torf           | 0.25 kg (6.3%) | 82 %   | 10  |

## Hops

| Use for | Name     | Amount | Time   | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil    | Sterling | 10 g   | 60 min | 4.5 %      |
| Boil    | Sterling | 10 g   | 45 min | 4.5 %      |
| Boil    | Sterling | 5 g    | 30 min | 4.5 %      |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| Us 04 | Ale  | Dry  | 6 g    | ---        |