

## #2 Torfeusz

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- Gravity **18.9 BLG**
- ABV **8.2 %**
- IBU **120**
- SRM **58.6**
- Style **Other Smoked Beer**

### 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 **25.5 liter(s)**
- Total mash volume **34 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**
- Temp **75 C**, Time **15 min**

### Mash step by step

- Heat up **25.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **75C**
- Sparge using **8.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód CHÂTEAU PEATED	5 kg (58.8%)	80 %	4
Grain	Weyermann - Chocolate Rye	0.25 kg (2.9%)	20 %	493
Grain	Black Barley (Roast Barley)	1 kg (11.8%)	55 %	985
Grain	Jęczmień palony	0.25 kg (2.9%)	55 %	985
Grain	Fawcett - Crystal	1 kg (11.8%)	70 %	160
Grain	Barley, Flaked	1 kg (11.8%)	70 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	90 g	60 min	15.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
bursztynowe	Ale	Slant	200 ml	---