

# Ciemny torf

- Gravity **18.7 BLG**
- ABV **8.1 %**
- IBU **39**
- SRM **29.6**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **74 C**, Time **10 min**
- Temp **78 C**, Time **2 min**

## Mash step by step

- Heat up **14.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **74C**
- Keep mash **2 min** at **78C**
- Sparge using **5.8 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Barley, Torrefied	4 kg (85.1%)	79 %	4
Grain	Carafa III	0.3 kg (6.4%)	70 %	1034
Grain	Barley, Flaked	0.2 kg (4.3%)	70 %	4
Grain	Abbey Malt Weyermann	0.2 kg (4.3%)	75 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Us 05	Ale	Dry	11.5 g	---