

## Torfowy RIS

---

- Gravity **24 BLG**
- ABV **11 %**
- IBU ---
- SRM **66.5**
- Style **American Amber Ale**

### 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 **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **28.4 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**

### Mash step by step

- Heat up **21.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **1 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

### Fermentables

| Type  | Name                            | Amount         | Yield | EBC  |
|-------|---------------------------------|----------------|-------|------|
| Grain | Słód CHÂTEAU PEATED             | 5.3 kg (74.6%) | 80 %  | 4    |
| Grain | Weyermann - Dehusked Carafa III | 0.3 kg (4.2%)  | 70 %  | 1024 |
| Grain | Strzegom pszenica prażona       | 0.3 kg (4.2%)  | 70 %  | 1000 |
| Grain | Strzegom Czekoladowy 400        | 1.2 kg (16.9%) | 68 %  | 400  |