

Pilcowskie ciemne krzepkie

- Gravity **19.3 BLG**
- ABV **8.4 %**
- IBU **102**
- SRM **51.4**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **23.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (66.7%) | 80 % | 5 |
| Grain | Oats, Flaked | 1 kg (13.3%) | 80 % | 2 |
| Grain | Caraaroma | 0.5 kg (6.7%) | 78 % | 400 |
| Grain | Viking Czekoladowy ciemny | 0.5 kg (6.7%) | 67 % | 900 |
| Grain | Jęczmień palony | 0.5 kg (6.7%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Marynka | 100 g | 60 min | 10 % |
| Boil | Lublin (Lubelski) | 50 g | 15 min | 4 % |
| Aroma (end of boil) | Lublin (Lubelski) | 50 g | 2 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--|------|------|--------|-----------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |
| Mangrove Jack's M42 New World Strong Ale | Ale | Dry | 10 g | Mangrove Jack's |