

## [MP] PIFKO POD BOCZEG ver. 1.8

- Gravity **15.2 BLG**
- ABV ---
- IBU **43**
- SRM **34.1**
- Style **Foreign Extra Stout**

### Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **15 %**
- Size with trub loss **34.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **43.1 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **26.3 liter(s)**
- Total mash volume **35 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **26.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **25.6 liter(s)** of **76C** water or to achieve **43.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (57.1%)	80 %	5
Grain	Monachijski	2 kg (22.9%)	80 %	16
Grain	Smoked Malt steinbach	1 kg (11.4%)	80 %	18
Grain	Strzegom Czekoladowy jasny	0.5 kg (5.7%)	68 %	400
Grain	Carafa III	0.25 kg (2.9%)	70 %	1500

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	10 %
Aroma (end of boil)	Marynka	30 g	15 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Liquid	200 ml	Fermentum Mobile