

# 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