

## #9 Bulgot smoły

- Gravity **24.4 BLG**
- ABV **11.3 %**
- IBU **88**
- SRM **39.8**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.15 liter(s) / kg**
- Mash size **19.7 liter(s)**
- Total mash volume **28.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale (Polska)	5 kg (46.1%)	79 %	6
Grain	Pale Cara 9EBC (Anglia)	1 kg (9.2%)	30 %	9
Grain	Słód Wędzony Steinbach (Niemcy)	1 kg (9.2%)	80 %	5
Grain	Słód owsiany Fawcett (Anglia)	1 kg (9.2%)	61 %	4
Grain	Strzegom Czekoladowy 400 (Polska)	0.75 kg (6.9%)	68 %	400
Grain	Strzegom Czekoladowy ciemny (Polska)	0.4 kg (3.7%)	68 %	1200
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg (15.7%)	80 %	45

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	80 g	60 min	13.1 %
Aroma (end of boil)	Amarillo	25 g	40 min	8.8 %
Aroma (end of boil)	Olicana	25 g	20 min	6.9 %
Dry Hop	Simcoe	20 g	7 day(s)	13.1 %
Dry Hop	Amarillo	15 g	7 day(s)	8.8 %
Dry Hop	Olicana	15 g	7 day(s)	6.9 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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Mangrove Jack's M42 New World Strong Ale	Ale	Dry	20 g	Mangrove Jack's
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### Extras

Type	Name	Amount	Use for	Time
Flavor	Śliwki suszone	200 g	Boil	60 min
Flavor	Papryczki peperoni	20 g	Boil	15 min
Flavor	Płatki Bourbon	50 g	Secondary	7 day(s)
Other	Laktoza	500 g	Boil	15 min