

## TBD

- Gravity **36.7 BLG**
- ABV **19.8 %**
- IBU **90**
- SRM **92**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **9.5 liter(s)**
- Trub loss **9 %**
- Size with trub loss **10.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.1 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	ekstrakt słodowy ciemny Bruntal	1.7 kg (28.1%)	90 %	621
Liquid Extract	Ekstrant słodowy żytni	3.6 kg (59.5%)	80 %	9
Grain	Weyermann - Chocolate Wheat	0.2 kg (3.3%)	74 %	788
Grain	Jęczmień palony	0.3 kg (5%)	55 %	985
Sugar	Milk Sugar (Lactose)	0.25 kg (4.1%)	76.1 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	60 min	15.5 %
Boil	Galena	30 g	60 min	13 %
Boil	Saaz (Czech Republic)	30 g	60 min	4.5 %
Boil	Columbus/Tomahawk/Zeus	30 g	10 min	15.5 %
Dry Hop	Chinook	30 g	3 day(s)	13 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	34.5 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Other	płatki dębowe moczone w whisky	20 g	Secondary	21 day(s)