

Reality Is Subjective

- Gravity **25.1 BLG**
- ABV ---
- IBU **84**
- SRM **61.7**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **120 min**
- Evaporation rate **15 %/h**
- Boil size **23.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **17.8 liter(s)**
- Total mash volume **24.9 liter(s)**

Steps

- Temp **64 C**, Time **90 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **17.8 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **90 min** at **64C**
- Keep mash **10 min** at **76C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **23.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	4.5 kg (63.4%)	80 %	8
Grain	Weyermann - Light Munich Malt	1 kg (14.1%)	82 %	14
Grain	Oats, Flaked	0.6 kg (8.5%)	80 %	2
Grain	Fawcett - Pale Chocolate	0.25 kg (3.5%)	71 %	600
Grain	Fawcett - Crystal Wheat	0.25 kg (3.5%)	73 %	90
Grain	Carafa III	0.25 kg (3.5%)	70 %	1034
Grain	Weyermann - Dehusked Carafa III	0.25 kg (3.5%)	70 %	1024

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	50 g	60 min	13.2 %
Boil	East Kent Goldings	50 g	60 min	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	cocoa nibs	100 g	Secondary	7 day(s)
Flavor	pecan	200 g	Secondary	7 day(s)
Flavor	2 laski wanilii	2 g	Secondary	7 day(s)
Flavor	platki debowe	20 g	Secondary	7 day(s)