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

Туре	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	4.5 kg <i>(63.4%)</i>	80 %	8
Grain	Weyermann - Light Munich Malt	1 kg <i>(14.1%)</i>	82 %	14
Grain	Oats, Flaked	0.6 kg <i>(8.5%)</i>	80 %	2
Grain	Fawcett - Pale Chocolate	0.25 kg <i>(3.5%)</i>	71 %	600
Grain	Fawcett - Crystal Wheat	0.25 kg <i>(3.5%)</i>	73 %	90
Grain	Carafa III	0.25 kg <i>(3.5%)</i>	70 %	1034
Grain	Weyermann - Dehusked Carafa III	0.25 kg <i>(3.5%)</i>	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	Туре	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis

Extras

Туре	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)