

# True Slav

- Gravity **23.6 BLG**
- ABV ---
- IBU **98**
- SRM **80.8**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.8 liter(s)**
- Total mash volume **37.1 liter(s)**

## Steps

- Temp **66 C**, Time **90 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **27.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **0 min** at **76C**
- Sparge using **6.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (54%)	79 %	6
Grain	Strzegom Monachijski typ II	1 kg (10.8%)	79 %	22
Grain	Strzegom Karmel 150	0.5 kg (5.4%)	75 %	150
Grain	Jęczmień palony	0.5 kg (5.4%)	55 %	985
Grain	Strzegom Czekoladowy ciemny	0.4 kg (4.3%)	68 %	1200
Grain	Słód kawowy 250	0.3 kg (3.2%)	77 %	250
Grain	Carafa II	0.265 kg (2.9%)	70 %	812
Grain	Płatki owsiane	0.8 kg (8.6%)	85 %	3
Grain	Barley, Flaked	0.5 kg (5.4%)	70 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	75 g	60 min	11 %
Boil	lunga	50 g	30 min	11 %