

# Sagittarius (RIS)

- Gravity **32.9 BLG**
- ABV **16.8 %**
- IBU **91**
- SRM **89.8**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **31.1 liter(s)**

## Steps

- Temp **65 C**, Time **70 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **22.2 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **70 min** at **65C**
- Keep mash **0 min** at **76C**
- Sparge using **10.8 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Słód Pale Ale	4 kg (35.1%)	82.23 %	7
Grain	Weyermann - Słód Pilsner	1.5 kg (13.2%)	82.23 %	3
Grain	Weyermann - Słód pszeniczny jasny	0.8 kg (7%)	77.09 %	4
Grain	Strzegom - Słód czekoladowy	0.5 kg (4.4%)	71.17 %	1100
Grain	Jęczmień palony	0.6 kg (5.3%)	71.79 %	1000
Grain	Słód Crystal II	0.2 kg (1.8%)	75 %	210
Grain	Castle Malting - Słód kawowy	0.5 kg (4.4%)	75.5 %	500
Grain	Słód Carafa Typ II	0.1 kg (0.9%)	77.9 %	1100
Grain	Castle Malting - Słód monachijski	0.2 kg (1.8%)	74.39 %	15
Grain	Płatki jęczmienne	0.5 kg (4.4%)	85 %	4
Liquid Extract	Ekstrakt słodowy ciemny	1.7 kg (14.9%)	90 %	650
Sugar	Glukoza krystaliczna	0.8 kg (7%)	85 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger - UK	30 g	65 min	6.5 %
Boil	Bramling Cross - UK	30 g	65 min	5.3 %
Boil	Styrian Golding - SL	60 g	60 min	3.7 %
Boil	Willamette - USA	60 g	60 min	4.5 %
Boil	Citra - USA	15 g	50 min	13.5 %
Boil	Mosaic - USA	15 g	50 min	12 %
Boil	Willamette - USA	40 g	40 min	4.5 %
Boil	Magnum - DE	30 g	30 min	11.5 %
Boil	Sazz - Žatecki - CZ	30 g	30 min	3.1 %
Boil	English Golding - UK	30 g	15 min	4.7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	23 g	---

### Extras

Type	Name	Amount	Use for	Time
Other	Płatki dębowe bourbonne	100 g	Secondary	90 day(s)