

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) |