

## Sagittarius 2 (RIS)

- Gravity **35.7 BLG**
- ABV **19 %**
- IBU **105**
- SRM **100.8**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **23.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.1 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **29.5 liter(s)**

### Steps

- Temp **65 C**, Time **80 min**
- Temp **78 C**, Time **0 min**

### Mash step by step

- Heat up **20 liter(s)** of strike water to **75.7C**
- Add grains
- Keep mash **80 min** at **65C**
- Keep mash **0 min** at **78C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **23.1 liter(s)** of wort

### Fermentables

| Type           | Name                                  | Amount         | Yield  | EBC  |
|----------------|---------------------------------------|----------------|--------|------|
| Grain          | Maris Otter - Pale Ale                | 4 kg (32.7%)   | 80.3 % | 6    |
| Liquid Extract | Ekstrakt słodowy ciemny Bruntal       | 1.7 kg (13.9%) | 90 %   | 621  |
| Sugar          | Cukier                                | 1 kg (8.2%)    | 85 %   | 1    |
| Grain          | Płatki ryżowe                         | 0.25 kg (2%)   | 85 %   | 3    |
| Grain          | Płatki jęczmienne                     | 0.4 kg (3.3%)  | 85 %   | 3    |
| Grain          | Castle Malting - Jęczmień palony      | 0.75 kg (6.1%) | 55 %   | 985  |
| Grain          | Fawcett - Słód pszeniczny czekoladowy | 0.7 kg (5.7%)  | 72.7 % | 1000 |
| Grain          | Castle Malting - Słód kawowy          | 0.7 kg (5.7%)  | 77 %   | 250  |
| Grain          | Strzegom - Słód Wiedeński             | 1 kg (8.2%)    | 79 %   | 10   |
| Grain          | Fawcett - Crystal                     | 0.5 kg (4.1%)  | 70 %   | 160  |
| Grain          | Weyermann - Carapils                  | 0.53 kg (4.3%) | 78 %   | 4    |
| Grain          | Weyermann - Słód pilzneński           | 0.5 kg (4.1%)  | 80 %   | 5    |
| Grain          | Castle Malting - Słód Black           | 0.2 kg (1.6%)  | 73.5 % | 1350 |

## Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Magnum | 50 g   | 60 min | 13.5 %     |
| Boil    | Magnum | 50 g   | 45 min | 13.5 %     |
| Boil    | Magnum | 50 g   | 30 min | 13.5 %     |
| Boil    | Magnum | 50 g   | 15 min | 13.5 %     |
| Boil    | Magnum | 50 g   | 3 min  | 13.5 %     |

## Yeasts

| Name   | Type | Form  | Amount | Laboratory |
|--------|------|-------|--------|------------|
| Gestwa | Ale  | Slant | 15 ml  | ---        |