

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 | --- |