

## 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	---