Stoucik Kosmonaucik

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **25**
- SRM **31.9**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **18.9 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **19.1 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.5 kg *(55.6%)*	79 %	6
Grain	Strzegom Monachijski typ II	2 kg *(31.7%)*	79 %	22
Grain	Strzegom Karmel 300	0.2 kg *(3.2%)*	70 %	299
Grain	Fawcett - Chocolate 1100 - 1250	0.2 kg *(3.2%)*	67 %	1150
Grain	Jęczmień palony	0.2 kg *(3.2%)*	55 %	985
Grain	Strzegom Czekoladowy ciemny	0.2 kg *(3.2%)*	68 %	1200

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	15 g	60 min	11.7 %
Boil	Mosaic	15 g	25 min	11.7 %
Aroma (end of boil)	Mosaic	10 g	0 min	11.7 %

Yeasts

Name	Type	Form	Amount	Laboratory

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Safale S-04	Ale	Dry	11.5 g	---