

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 |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

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|-------------|-----|-----|--------|-----|
| Safale S-04 | Ale | Dry | 11.5 g | --- |
|-------------|-----|-----|--------|-----|