

# Guinness Clone

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **36**
- SRM **28**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.8 liter(s)**
- Total mash volume **11.3 liter(s)**

## Steps

- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **30 min**
- Temp **79 C**, Time **1 min**

## Mash step by step

- Heat up **8.8 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **79C**
- Sparge using **6.4 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

| Type  | Name                      | Amount        | Yield | EBC |
|-------|---------------------------|---------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 1.5 kg (60%)  | 85 %  | 7   |
| Grain | Żytni                     | 0.25 kg (10%) | 85 %  | 8   |
| Grain | Jęczmień palony           | 0.25 kg (10%) | 55 %  | 985 |
| Grain | Płatki żytnie             | 0.25 kg (10%) | 60 %  | 3   |
| Grain | płatki jęczmienne         | 0.25 kg (10%) | 60 %  | 3   |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Marynka           | 15 g   | 60 min | 10 %       |
| Boil    | Lublin (Lubelski) | 17.5 g | 5 min  | 4 %        |

## Yeasts

| Name                       | Type | Form | Amount | Laboratory |
|----------------------------|------|------|--------|------------|
| WLP518 - Opshaug Kveik Ale | Ale  | Dry  | 2 g    | White Labs |

## Extras

| Type   | Name      | Amount | Use for | Time   |
|--------|-----------|--------|---------|--------|
| Fining | WHIRLFLOC | 0.5 g  | Boil    | 10 min |