

Guinness? Never heard of her.

- Gravity **10.2 BLG**
- ABV ---
- IBU **27**
- SRM **71.9**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **14.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **5.7 liter(s)**
- Total mash volume **7.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	1.3 kg (68.4%)	85 %	7
Grain	Pszeniczny czekoladowy	0.4 kg (21.1%)	72.7 %	1000
Grain	Carafa III	0.2 kg (10.5%)	70 %	1034

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	60 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	10 g	Danstar

Extras

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	10 g	Boil	10 min