

# Stout ala Guinness

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **32**
- SRM **27.9**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Pale Ale	4 kg (72.7%)	80 %	5
Grain	płatki jęczmienne	1 kg (18.2%)	60 %	4
Grain	Jęczmień palony	0.5 kg (9.1%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	50 g	60 min	5.1 %
Boil	Comet	5 g	60 min	8.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	10 g	---