

Wa-Guinness

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **32**
- SRM **28.5**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **26.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Steps

- Temp **62 C**, Time **35 min**
- Temp **72 C**, Time **35 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **35 min** at **62C**
- Keep mash **35 min** at **72C**
- Sparge using **18.8 liter(s)** of **76C** water or to achieve **26.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Pale Malt (2 Row) UK | 2.5 kg (62.5%) | 78 % | 6 |
| Grain | Jęczmień niesłodowany | 1 kg (25%) | 75 % | 4 |
| Grain | Jęczmień palony | 0.5 kg (12.5%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | East Kent Goldings | 50 g | 60 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------|------|--------|--------|-------------|
| Wyeast - Irish Ale | Ale | Liquid | 125 ml | Wyeast Labs |

Notes

- Przed zadaniem drożdży należy oddzielić 0.5 - 1l brzeczki i odstawić na czas fermentacji (3 - 4 dni). Następnie, płyn należy przegotować przez około 15min, ostudzić i dodać do reszty piwa.
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