

# Guinness

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- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **32**
- SRM **21.5**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **60 liter(s)**
- Trub loss **0 %**
- Size with trub loss **60 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **68.7 liter(s)**

## Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33.6 liter(s)**
- Total mash volume **44.8 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **33.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **76C**
- Sparge using **46.3 liter(s)** of **76C** water or to achieve **68.7 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt         | 10 kg (89.3%)  | 82 %  | 4   |
| Grain | Weyermann - Chocolate Wheat | 1.2 kg (10.7%) | 74 %  | 788 |

## Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | iunga | 60 g   | 60 min | 12.4 %     |