

# Dry stout a'la Guinness

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **37**
- SRM **30.1**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **14.7 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **19.2 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.3 kg (46.9%)	79 %	6
Grain	Mild	1.2 kg (24.5%)	80.5 %	6
Grain	Barley, Flaked	0.5 kg (10.2%)	70 %	4
Grain	Oats, Flaked	0.1 kg (2%)	80 %	2
Grain	Brown Malt (British Chocolate)	0.1 kg (2%)	70 %	128
Grain	Fawcett - Pale Chocolate	0.1 kg (2%)	71 %	600
Grain	Chocolate Malt (UK)	0.2 kg (4.1%)	73 %	887
Grain	Jęczmień palony	0.4 kg (8.2%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	50 g	60 min	5.1 %
Boil	East Kent Goldings	40 g	15 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Liquid	50 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Chlorek Wapnia	10 g	Mash	---