

Guinness Draught clone

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **38**
- SRM **29.1**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **42 liter(s)**
- Trub loss **5 %**
- Size with trub loss **44.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **53.1 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28 liter(s)**
- Total mash volume **37.4 liter(s)**

Steps

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

Mash step by step

- Heat up **28 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **76C**
- Sparge using **34.4 liter(s)** of **76C** water or to achieve **53.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|-----------------|-------|------|
| Grain | Weyermann - Pale Ale Malt | 5 kg (53.5%) | 85 % | 7 |
| Grain | Płatki jęczmienne | 2.37 kg (25.4%) | 85 % | 3 |
| Grain | Płatki owsiane | 1 kg (10.7%) | 85 % | 3 |
| Grain | Carafa II | 0.97 kg (10.4%) | 70 % | 1150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | East Kent Goldings | 146 g | 60 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------|------|-------|--------|------------|
| WLP002 - English Ale Yeast | Ale | Slant | 356 ml | White Labs |