

# GuinNOT

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **24**
- SRM **27.6**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **18.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.4 liter(s)**

## Mash information

- Mash efficiency **74 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

- Temp **70 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **20.3 liter(s)** of strike water to **75.5C**
- Add grains
- Keep mash **60 min** at **70C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **6.6 liter(s)** of **76C** water or to achieve **22.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (77.8%)	80 %	5
Grain	Płatki jęczmienne	0.5 kg (11.1%)	60 %	4
Grain	Jęczmień palony	0.3 kg (6.7%)	55 %	985
Dodać @72 st. C, 15 min przed końcem zacierania				
Grain	Chocolate Malt (US)	0.2 kg (4.4%)	60 %	690
Dodać @72 st. C, 15 min przed końcem zacierania				

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	37 g	60 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
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Other	Łuska ryżowa	200 g	Mash	75 min
Namoczyć w gorącej wodzie przez 0,5 h; Wymieszać z zasypem				
Fining	Whirlfloc	1.25 g	Boil	10 min

## Notes

- Oczekiwana gęstość przed gotowaniem: 11.1 BLG
  - Burzliwa: 10-14 dni @ 18-21 st.
  - Cicha: 7 dni @ 18-21 st.
  - Nagazowanie: 2.3 vol.
  - Leżakowanie: 25 dni
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