

#3 Gahnit - Guinness Draught clone

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **41**
- SRM **29.3**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **39 liter(s)**
- Trub loss **5 %**
- Size with trub loss **41 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **49.4 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **30.8 liter(s)**

Steps

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

Mash step by step

- Heat up **23.1 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 liter(s)** of **76C** water or to achieve **49.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|----------------|-------|------|
| Grain | Maris Otter Crisp | 4.6 kg (59.7%) | 83 % | 6 |
| Grain | Jęczmień niesłodowany | 2.2 kg (28.6%) | 75 % | 2 |
| Grain | Chocolate Malt (UK) | 0.9 kg (11.7%) | 73 % | 1175 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | East Kent Goldings | 136 g | 60 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|------|-------|--------|------------------|
| FM13 Irlandzkie Ciemności | Ale | Slant | 350 ml | Fermentum Mobile |

Notes

- Płatki jęczmienne gotować przez 30 minut przed dodaniem do zacieru

Na podstawie <https://byo.com/recipe/guinness-draught-clone/>

Heat 2.66 gallons (10 L) of water to 161 °F (72 °C) and stir in crushed grains and flaked barley. Mash at 150 °F (66 °C) for 60 minutes. Stir boiling water into grain bed until temperature reaches 168 °F (76 °C) and rest for 5 minutes. Recirculate until wort is clear, then begin running wort off to kettle. Sparge with 170 °F (77 °C) water. Boil wort for 90 minutes, adding hops with 60 minutes left in boil. Cool wort and transfer to

fermenter. Aerate wort and pitch yeast. Ferment at 72 °F (22 °C). Rack to secondary when fermentation is complete. Bottle a few days later, when beer falls clear. If beer is kegged, consider pushing with a nitrogen blend (see the Jan-Feb 2005 issue for more information on this).

Wody dolać do 9.5 BLG

Ok. 350 ml gęstwy po #2Minium-Red Irish Ale
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