

# Ala Guinness

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **55**
- SRM **21.5**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.8 liter(s)**
- Total mash volume **17 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**

## Mash step by step

- Heat up **12.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Barley, Flaked	0.75 kg (17.6%)	70 %	4
Grain	Roasted Barley	0.5 kg (11.8%)	55 %	591
Grain	Simpsons - Maris Otter	3 kg (70.6%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Northern Brewer	50 g	60 min	6.1 %
Boil	Cascade	20 g	60 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale