

Guinness Clone Test

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **30**
- SRM **45.4**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **19.8 liter(s)**

Steps

- Temp **55 C**, Time **1 min**
- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **15.4 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **1 min** at **55C**
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **19.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|----------------|---------------|-------|------|
| Grain | Pale Ale Best | 3 kg (66.7%) | 80 % | 6 |
| Grain | Oats, Flaked | 1 kg (22.2%) | 80 % | 2 |
| Grain | Chocolate Best | 0.2 kg (4.4%) | 75 % | 900 |
| Grain | Carafa II Best | 0.2 kg (4.4%) | 65 % | 1100 |
| Liquid Extract | sinamar | 0.1 kg (2.2%) | --- % | 8000 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| Boil | Perle | 10 g | 60 min | 9 % |
| Boil | East Kent Goldings | 50 g | 15 min | 5.7 % |
| Aroma (end of boil) | East Kent Goldings | 50 g | 5 min | 5.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------------|------|-------|--------|-------------|
| Wyeast - 1728 Scottish Ale | Ale | Slant | 150 ml | Wyeast Labs |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------|--------|---------|--------|
| Fining | WHIRLFLOC | 1.2 g | Boil | 10 min |

Notes

- następnym razem barley roasted i carafa 0,3 kg
przerwa 68°C - 60 min
Oct 27, 2020, 10:12 PM