

# STOUT A'la guinness

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **37**
- SRM **32.9**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **17.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **1 min** at **76C**
- Sparge using **21.3 liter(s)** of **76C** water or to achieve **32.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4 kg (69%)	85 %	7
Grain	płatki jęczmienne	1 kg (17.2%)	85 %	3
Grain	Jęczmień palony	0.6 kg (10.3%)	55 %	985
Grain	Strzegom Czekoladowy ciemny	0.2 kg (3.4%)	68 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	English Golding	75 g	60 min	4.8 %
Boil	Styrian Golding	30 g	15 min	3.6 %
Boil	English Golding	15 g	5 min	4.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us 04	Ale	Dry	11.5 g	---