

# Stout ala Guinness

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **32**
- SRM **27.9**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Maris Otter Pale Ale | 4 kg (72.7%)  | 80 %  | 5   |
| Grain | płatki jęczmienne    | 1 kg (18.2%)  | 60 %  | 4   |
| Grain | Jęczmień palony      | 0.5 kg (9.1%) | 55 %  | 985 |

## Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | East Kent Goldings | 50 g   | 60 min | 5.1 %      |
| Boil    | Comet              | 5 g    | 60 min | 8.3 %      |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale  | Dry  | 10 g   | ---        |