Guinness clone

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **32**
- SRM **26.5**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **4 %**
- Size with trub loss **11.4 liter(s)**
- Boil time **90 min**
- Evaporation rate **8 %/h**
- Boil size **13.8 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **7.9 liter(s)**
- Total mash volume **10.1 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **7.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Crisp	1.5 kg *(66.7%)*	83 %	6
Grain	Barley, Flaked	0.5 kg *(22.2%)*	70 %	4
Grain	Jęczmień palony	0.25 kg *(11.1%)*	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	30 g	60 min	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	---