

Prawie Guinness

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **27**
- SRM **33.8**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **18.5 %**
- Size with trub loss **17.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.2 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **5.08 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **25.5 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **21.3 liter(s)** of strike water to **70.5C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **76C**
- Sparge using **4.1 liter(s)** of **76C** water or to achieve **21.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|-----------------|-------|------|
| Grain | Strzegom Wiedeński | 1.42 kg (33.9%) | 79 % | 10 |
| Grain | Monachijski | 1.25 kg (29.8%) | 80 % | 16 |
| Grain | Strzegom Karmel 30 | 0.09 kg (2.1%) | 75 % | 30 |
| Grain | Strzegom Karmel 600 | 0.14 kg (3.3%) | 68 % | 601 |
| Grain | Caraaroma | 0.09 kg (2.1%) | 78 % | 400 |
| Grain | Czekoladowy | 0.15 kg (3.6%) | 60 % | 788 |
| Grain | Jęczmień palony | 0.25 kg (6%) | 55 % | 1200 |
| Grain | Oats, Flaked | 0.8 kg (19.1%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | Challenger | 23.2 g | 15 min | 5.8 % |
| Boil | hallertauer taurus | 8 g | 60 min | 15.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 100 ml | Fermentis |