

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 | --- |