

Guinnessik

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **31**
- SRM **26**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **20.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.1 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **19.5 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **15.6 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **27.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	2.5 kg (64.1%)	81 %	6
Grain	Barley, Flaked	0.8 kg (20.5%)	70 %	4
Grain	Barwiący	0.1 kg (2.6%)	55 %	985
Grain	Black Barley (Roast Barley)	0.2 kg (5.1%)	55 %	985
Grain	Acid Malt	0.1 kg (2.6%)	58.7 %	6
Grain	Wheat, Roasted	0.2 kg (5.1%)	54.3 %	837

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	8 %
Boil	Perle	10 g	15 min	5.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
house	Ale	Liquid	2000 ml	---

Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Water Agent	kwask fosforowy	2 g	Mash	60 min
Water Agent	kwask fosforowy	7 g	Boil	70 min