

# Guinness Clone

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **36**
- SRM **31.8**
- 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 **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **19.8 liter(s)**

## Steps

- Temp **55 C**, Time **15 min**
- Temp **65 C**, Time **60 min**
- Temp **80 C**, Time **1 min**

## Mash step by step

- Heat up **15.4 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **15 min** at **55C**
- Keep mash **60 min** at **65C**
- Keep mash **1 min** at **80C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.8 kg (63.6%)	79 %	6
Grain	Płatki jęczmienne	1 kg (22.7%)	70 %	4
Grain	Jęczmień palony	0.25 kg (5.7%)	55 %	1000
Grain	Weyermann - Carafa III	0.35 kg (8%)	70 %	1024

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	50 g	60 min	4.5 %
Boil	Saaz (Czech Republic)	20 g	60 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Liquid	30 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
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Fining	WHIRLFLOC	1.2 g	Boil	10 min
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## Notes

- <https://www.brewersfriend.com/homebrew/recipe/view/210219/guinness-clone>  
*Feb 7, 2018, 8:46 AM*