

# 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