

# Guinness

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- Gravity **10 BLG**
- ABV **4 %**
- IBU **41**
- SRM **26.9**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.4 liter(s)**
- Total mash volume **11.2 liter(s)**

## Fermentables

| Type    | Name                        | Amount         | Yield | EBC |
|---------|-----------------------------|----------------|-------|-----|
| Grain   | Weyermann - Pale Ale Malt   | 2.3 kg (59%)   | 85 %  | 7   |
| Grain   | Black Barley (Roast Barley) | 0.5 kg (12.8%) | 55 %  | 985 |
| Adjunct | Barley, Flaked              | 1.1 kg (28.2%) | 70 %  | 4   |

## Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | East Kent Goldings | 70 g   | 60 min | 5.1 %      |

## Yeasts

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