

# Guinness Draught clone

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **38**
- SRM **29.1**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **42 liter(s)**
- Trub loss **5 %**
- Size with trub loss **44.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **53.1 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28 liter(s)**
- Total mash volume **37.4 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **28 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **76C**
- Sparge using **34.4 liter(s)** of **76C** water or to achieve **53.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (53.5%)	85 %	7
Grain	Płatki jęczmienne	2.37 kg (25.4%)	85 %	3
Grain	Płatki owsiane	1 kg (10.7%)	85 %	3
Grain	Carafa II	0.97 kg (10.4%)	70 %	1150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	146 g	60 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP002 - English Ale Yeast	Ale	Slant	356 ml	White Labs