

# Guinness Draught Clone

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- Gravity **8.5 BLG**
- ABV **3.3 %**
- IBU **43**
- SRM **32.5**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **29.1 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

## Steps

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

## Mash step by step

- Heat up **10.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **76C**
- Sparge using **22.1 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) UK	2 kg (57.1%)	78 %	6
Grain	Barley, Flaked / Płatki jęczmienne	1 kg (28.6%)	70 %	4
Grain	Carafa III	0.5 kg (14.3%)	70 %	1400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	68 g	60 min	5.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP004 - Irish Ale Yeast	Ale	Liquid	40 ml	White Labs

## Notes

- 8.5 BLG Carafa na koniec.  
WLP004  
5g/L glukoza  
Apr 22, 2018, 2:07 PM