

Guinness Clone

an All Grain **Dry Stout** by **ZeCoop**

Fermentables

Amount	Fermentable	Use
8.0 lb	Maris Otter Malt ()	Mash
3.0 lb	Barley, Flaked	Mash
1.0 lb	Roasted Barley	Mash

Hops

Amount	Hop	Time
2.0 oz	East Kent Golding (UK)	60 min

Yeasts

Name	Lab/Product
Nottingham Ale Yeast	White Labs WLP039

Extras

Amount	Name	Time
0.25 oz	Irish Moss	15.0 min

Stats

Batch & Boil

Batch Size

5.0 gal

Boil Time

60 min

Properties

OG

1.064 ↑

FG

1.016 ↑

IBU

32

ABV

6.3% ↑

Color

26 SRM

Balance

Balanced ↓

Notes

Recipe Type: All Grain Yeast: Nottingham Batch Size (Gallons): 5.5 Original Gravity: 1.053 Final Gravity: 1.013
IBU: 43 Boiling Time (Minutes): 90 Color: 24.7 Primary Fermentation (# of Days & Temp): 10 Days at 65
Additional Fermentation: no Secondary Fermentation (# of Days & Temp): 10 Days at 65 Tasting Notes: I have
been working at making a clone, This is pretty much spot on.

Guinness Draught Clone 68% Eff.

8.00 lb Pale Malt, Maris Otter (3.0 SRM) Grain 66.67 % 3.00 lb Barley, Flaked (1.7 SRM) Grain 25.00 % 1.00 lb
Roasted Barley (300.0 SRM) Grain 8.33 % 2.00 oz Goldings, East Kent [6.20 %] (60 min) Hops 43.0 IBU 2 Pkgs
Nottingham Yeast (Lallemand #-) Yeast-Ale

Mash: 3.75 Gal 170.5 Degrees for 45 Min 2.50 Gal 185.0 Degrees for 20 Min Batch Sparge Round 1 2.50 Gal
185.0 Degrees for 20 Min Batch Sparge Round 2

Cool to 65 Pitch Nottingham let ferment 10 days at 65, Rack to Secondary for 14 days at 65.

Brewers note: To get the sourness of guinness. 1 Week before brewing put 24oz of Guinness in a bowl and sit it
on the counter for 4 days to get sour. Freeze until brew day, On brew day remove and thaw. When there is
about 30 mins left in your brew put the sour guinness on the stove and boil it for 10 mins then add it to flameout
on your brew.

