

# Amerykański Scout

- Gravity **9.6 BLG**
- ABV ---
- IBU **42**
- SRM **30.8**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **12 %**
- Size with trub loss **28 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **32.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **22.5 liter(s)**

## Steps

- Temp **66 C**, Time **30 min**
- Temp **69 C**, Time **30 min**
- Temp **70 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **30 min** at **66C**
- Keep mash **30 min** at **69C**
- Keep mash **10 min** at **70C**
- Keep mash **5 min** at **78C**
- Sparge using **18.7 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.5 kg (77.8%)	79 %	6
Grain	Oats, Flaked	0.5 kg (11.1%)	80 %	2
Grain	Briess - Chocolate Malt	0.2 kg (4.4%)	60 %	690
Grain	Jęczmień palony	0.3 kg (6.7%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	35 g	60 min	11.4 %
Boil	Simcoe	10 g	5 min	11.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M07 British Ale	Ale	Dry	12 g	Mangrove Jack's