

# Dry Scout z częściowym zacierniem

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **17**
- SRM **53.4**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **0.9 liter(s)**
- Total mash volume **1.2 liter(s)**

## Steps

- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **0.9 liter(s)** of strike water to **80.7C**
- Add grains
- Keep mash **10 min** at **72C**
- Sparge using **24.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg (45.9%)	80 %	---
Liquid Extract	ekstrakt słodowy ciemny Bruntal	1.7 kg (45.9%)	90 %	621
Grain	Jęczmień palony	0.3 kg (8.1%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	25 g	60 min	5.1 %
Aroma (end of boil)	East Kent Goldings	15 g	10 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
s-33	Wheat	Dry	11.5 g	---