

# Scoobie APA BIAB

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **44**
- SRM **5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **16.6 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.3 liter(s)**
- Total mash volume **15.1 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **11.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **9.1 liter(s)** of **76C** water or to achieve **16.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (79.6%)	80 %	5
Grain	Strzegom Monachijski typ I	0.3 kg (8%)	79 %	16
Grain	Weyermann - Carapils	0.15 kg (4%)	78 %	4
Grain	Płatki pszeniczne	0.32 kg (8.5%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	60 min	12.5 %
Boil	Cascade PL	15 g	15 min	5.2 %
Boil	Cascade	15 g	5 min	7.1 %
Whirlpool	Cascade	35 g	60 min	7.1 %
Boil	Cascade PL	15 g	5 min	5.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Slant	60 ml	Danstar