

# Scooby's House Ale

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- Gravity **14.3 BLG**
- ABV ---
- IBU **41**
- SRM **7.4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **7 %**
- Size with trub loss **22.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **28.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.4 liter(s)**
- Total mash volume **23.6 liter(s)**

## Steps

- Temp **67 C**, Time **360 min**

## Mash step by step

- Heat up **18.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **360 min** at **67C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **28.2 liter(s)** of wort

## Fermentables

| Type  | Name              | Amount         | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Pilzneński        | 4.5 kg (85.7%) | 81 %  | 4   |
| Grain | Monachijski       | 0.5 kg (9.5%)  | 80 %  | 16  |
| Grain | caramunich typ II | 0.25 kg (4.8%) | 74 %  | 79  |

## Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | Marynka               | 19 g   | 60 min | 10 %       |
| Boil    | lunga                 | 10 g   | 60 min | 11.9 %     |
| Boil    | Saaz (Czech Republic) | 40 g   | 15 min | 2.9 %      |
| Boil    | Saaz (Czech Republic) | 40 g   | 5 min  | 2.9 %      |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |