

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 |