

# sunny wheat scooby

---

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **19**
- SRM **3.7**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **33.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

## Steps

- Temp **70 C**, Time **60 min**

## Mash step by step

- Heat up **15.9 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **60 min** at **70C**
- Sparge using **22.5 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	3 kg (56.6%)	80.5 %	2
Grain	Briess - Wheat Malt, White	2 kg (37.7%)	85 %	5
Grain	Monachijski	0.2 kg (3.8%)	80 %	16
Grain	Caramel/Crystal Malt - 40L	0.1 kg (1.9%)	74 %	79

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	60 min	13.5 %
Boil	Galaxy	20 g	1 min	13.3 %
Whirlpool	Galaxy	30 g	30 min	13.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us05	Ale	Dry	11.5 g	safale