

# Apa ala Scoobie

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **35**
- SRM **4.6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss --- %
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (85.7%)	80 %	5
Grain	Strzegom Monachijski typ I	0.5 kg (9.5%)	79 %	16
Grain	Weyermann - Carapils	0.25 kg (4.8%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	30 g	20 min	12.5 %
Boil	Citra	35 g	5 min	12.5 %
Boil	Citra	35 g	1 min	12.5 %