

# 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