



# Zoinks Scooby! Shaggy Brown Ale (All Grain)



Hop in the Mystery Machine and embark upon your adventure into this frightfully smooth, deep-mahogany brown ale, with creamy malt sweetness and nutty-biscuity flavors nicely complemented by a caramel and toffee finish. Zoinks, Scooby! I think I'll have another!

## Just the Facts, Ma'am:

BJCP Style: 11C. English Northern Brown Ale  
Original Specific Gravity: 1.051 - 1.055  
Final Specific Gravity: 1.010 - 1.014  
Recipe Calculation Efficiency: 75%  
Recommended Secondary Aging: No  
Liquid Yeast Starter Recommendation: No, but it helps!  
Total Boiling Time: 60 Minutes  
Alcohol by Volume: 5.4%  
Color: 21 SRM (Like, that's a groovy brown, man!)  
International Bittering Units: 15  
Time to Awesome Drinkability: 5 Weeks!

Your recipe kit includes the freshest malt, hops and yeast. If you are not going to brew your recipe immediately, it is important to refrigerate your yeast and hops. Grains are best stored at dry room temperature.

## Ingredients:

### Grains & Wort Additives:

8.4 lbs British 2-Row Malt  
6 oz Biscuit Malt  
4 oz Chocolate Malt  
2 oz Chocolate Wheat Malt  
4 oz 150L Crystal Malt

### Hops & Hop Addition Schedule:

1 oz Liberty Hops (Bittering, 60 Minutes)  
½ oz Willamette Hops (Flavor & Aroma, 10 Minutes)  
½ oz Willamette Hops (Flavor & Aroma, 1 Minute)

### Yeast:

Liquid Yeast: Wyeast 1098 British Ale Yeast  
Or  
Dry Yeast: Safale S-04 Ale Yeast

### Brewing Supplies & Flavors:

5 oz Priming Sugar

### Liquid Yeast Activation Before Brewing:

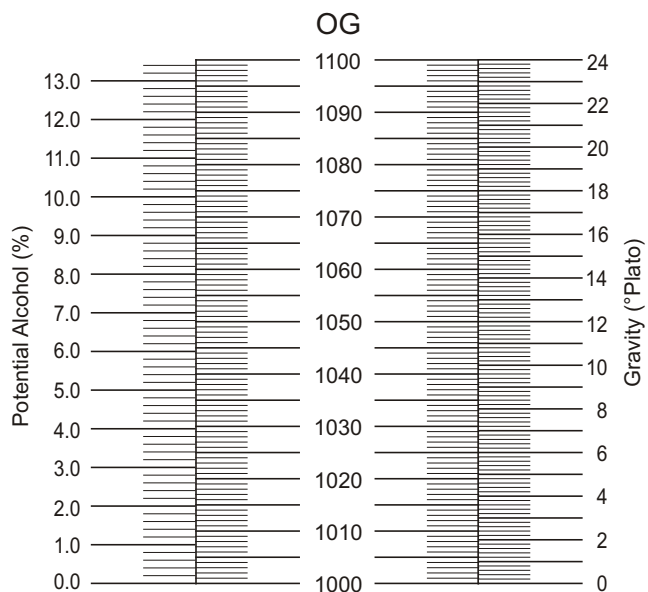
If you are fermenting with liquid yeast, you must activate the yeast packet before it is ready to pitch. Always check the manufacturing date stamped on the yeast packet. Yeast that is less than 1 month old may be activated on brew day. A yeast that is more than 2 months old may require additional preparation time. Always make sure your yeast has been properly activated before using. Please see [www.boomchugalug.com/wyeast.htm](http://www.boomchugalug.com/wyeast.htm) for complete liquid yeast activation instructions.

## Mash Schedule:

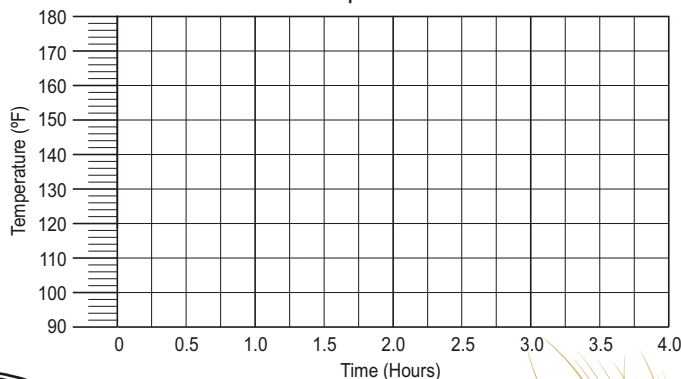
Saccharification Rest: 152°F for 60 Minutes  
Mash-Out: 168°F for 5 Minutes

## Brew Statistics:

Brew Day Date ( / / )  
Original Specific Gravity: \_\_\_\_\_  
My Efficiency: \_\_\_\_\_  
Final Specific Gravity: \_\_\_\_\_  
Secondary Rack Date ( / / )  
Bottling / Kegging Date ( / / )  
Date I Drank Last Beer (This Stinks!) ( / / )



## Mash Temperature and Time



Well, that was easier than making a shoe stink! My brew buddy had a problem, though. Okay, perhaps he drank a few too many home brews during the afternoon. Go figure! But here's the conundrum: now that he's seeing double, he claims we just brewed a ten gallon batch!