

# SCAPA

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- Gravity **14 BLG**
- ABV ---
- IBU **44**
- SRM **5.4**
- Style **American Pale Ale**

## 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 **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **19.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount       | Yield  | EBC |
|-------|----------------------|--------------|--------|-----|
| Grain | Briess - Pilsen Malt | 5 kg (83.3%) | 80.5 % | 3.5 |
| Grain | Monachijski          | 1 kg (16.7%) | 80 %   | 16  |

## Hops

| Use for             | Name   | Amount | Time   | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Boil                | Citra  | 10 g   | 60 min | 13.5 %     |
| Boil                | Simcoe | 10 g   | 60 min | 13.2 %     |
| Boil                | Citra  | 20 g   | 10 min | 13.5 %     |
| Boil                | Simcoe | 20 g   | 10 min | 13.2 %     |
| Aroma (end of boil) | Citra  | 20 g   | 1 min  | 13.5 %     |
| Aroma (end of boil) | Simcoe | 20 g   | 1 min  | 13.2 %     |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| 05   | Ale  | Dry  | 11 g   | ---        |