

Grape ale i ipa

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **25**
- SRM **5.7**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **14.5 liter(s)**
- Trub loss **10 %**
- Size with trub loss **15.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **19.2 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.2 liter(s)**
- Total mash volume **18.2 liter(s)**

Steps

- Temp **70 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **14.2 liter(s)** of strike water to **77.1C**
- Add grains
- Keep mash **60 min** at **70C**
- Keep mash **5 min** at **76C**
- Sparge using **9.1 liter(s)** of **76C** water or to achieve **19.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (49.4%)	80 %	4
Grain	Pszeniczny	0.7 kg (17.3%)	85 %	4
Grain	Słód owsiany Fawcett	1 kg (24.7%)	61 %	5
Grain	Abbey Malt Weyermann	0.35 kg (8.6%)	75 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	45 min	13.7 %
Boil	Chinook	5 g	15 min	13.7 %