

## Grape Ale PK?

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **27**
- SRM **5.4**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **19.3 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**

### Mash step by step

- Heat up **14 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **9.3 liter(s)** of **76C** water or to achieve **19.3 liter(s)** of wort

### Fermentables

| Type  | Name             | Amount       | Yield | EBC |
|-------|------------------|--------------|-------|-----|
| Grain | Pale Ale Best    | 3 kg (75%)   | 80 %  | 6   |
| Grain | Wiener Malz Best | 0.6 kg (15%) | 80 %  | 8   |
| Grain | Carapils Best    | 0.2 kg (5%)  | 75 %  | 5   |
| Grain | Carahell Best    | 0.2 kg (5%)  | 75 %  | 30  |

### Hops

| Use for    | Name            | Amount | Time   | Alpha acid |
|------------|-----------------|--------|--------|------------|
| First Wort | Hallertau Blanc | 2 g    | 60 min | 10.3 %     |
| First Wort | Nelson Sauvín   | 2 g    | 60 min | 10.7 %     |
| Boil       | Hallertau Blanc | 5 g    | 60 min | 10.3 %     |
| Boil       | Nelson Sauvín   | 5 g    | 60 min | 10.7 %     |
| Boil       | Hallertau Blanc | 10 g   | 5 min  | 10.3 %     |
| Boil       | Nelson Sauvín   | 10 g   | 5 min  | 10.7 %     |

### Yeasts

| Name                          | Type | Form   | Amount | Laboratory  |
|-------------------------------|------|--------|--------|-------------|
| Wyeast - 1728<br>Scottish Ale | Ale  | Liquid | 300 ml | Wyeast Labs |