Wild Grape Ale

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **10**
- SRM **3.6**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **16.7 liter(s)**
- Total mash volume **21.2 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **16.7 liter(s)** of strike water to **69.9C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg *(88.9%)*	80 %	5
Grain	Oats, Flaked	0.5 kg *(11.1%)*	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	10 g	60 min	9 %

Yeasts

Name	Type	Form	Amount	Laboratory
LalBrew Farmhouse	Ale	Dry	11 g	Lallemand
BR-8	Ale	Dry	5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Water Agent	Calcium Sulphate	5 g	Mash	60 min
Other	Winogrona	10000 g	Primary	70 day(s)

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.