

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 % |