

Grape ale v3

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **28**
- SRM **4.6**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.4 liter(s)**
- Total mash volume **12.6 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **9.4 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **76C**
- Sparge using **9.6 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|----------------|-----------------|-------|-----|
| Grain | Pilzneński | 3 kg (61.2%) | 81 % | 4 |
| Grain | Biscuit Malt | 0.15 kg (3.1%) | 79 % | 45 |
| Adjunct | Sok z winogron | 1.75 kg (35.7%) | 15 % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-----------------|--------|----------|------------|
| Boil | Hallertau Blanc | 10 g | 60 min | 8.4 % |
| Boil | Hallertau Blanc | 10 g | 30 min | 8.4 % |
| Whirlpool | Hallertau Blanc | 10 g | 20 min | 8.4 % |
| Dry Hop | Hallertau Blanc | 10 g | 3 day(s) | 8.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| S-05 | Ale | Dry | 6 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------|--------|---------|--------|
| Fining | Whirflock | 1 g | Boil | 10 min |