

# Grape Ale

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- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **14**
- SRM **10.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- 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 **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **3 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **3 min** at **78C**
- Sparge using **5.8 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.25 kg (85%)	81 %	4
Grain	Red Ale	0.5 kg (10%)	79 %	30
Grain	Karmelowy żytni Strzegom	0.25 kg (5%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	10 g	20 min	10.5 %
Boil	Centennial	40 g	2 min	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale	Ale	Slant	150 ml	Wyeast Labs