

29# Italian Grap Ale

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **17**
- SRM ---

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Gozdawa ekstrakt słodowy jasny	1.7 kg (54.8%)	80 %	---
Liquid Extract	koncentrat moszczu z jasnych winogron	1.4 kg (45.2%)	80 %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	20 g	60 min	4 %
Boil	Lublin (Lubelski)	30 g	10 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	11 g	Fermentis