

# Grape Ale

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **20**
- SRM **2.7**
- 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 **6 liter(s)**
- Total mash volume **8 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **11.8 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

## Fermentables

| Type    | Name                   | Amount     | Yield | EBC |
|---------|------------------------|------------|-------|-----|
| Grain   | Pilzneński             | 2 kg (50%) | 81 %  | 4   |
| Adjunct | Sok z białych winogron | 2 kg (50%) | 20 %  | --- |

## Hops

| Use for   | Name          | Amount | Time     | Alpha acid |
|-----------|---------------|--------|----------|------------|
| Boil      | Nelson Sauvín | 10 g   | 30 min   | 9.4 %      |
| Whirlpool | Nelson Sauvín | 10 g   | 30 min   | 9.4 %      |
| Dry Hop   | Nelson Sauvín | 10 g   | 3 day(s) | 11 %       |

## Yeasts

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

## Notes

- Sok z winogron dodany na koniec gotowania  
*Jan 10, 2021, 12:54 PM*