

## Grape ale v2

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **37**
- SRM **3.3**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

### Steps

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

### Mash step by step

- Heat up **7.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **10.2 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (55.6%)	81 %	4
Adjunct	Sok z winogron	2 kg (44.4%)	20 %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvín	10 g	60 min	11 %
Boil	Nelson Sauvín	10 g	20 min	11 %
Boil	Nelson Sauvín	10 g	0 min	11 %
Whirlpool	Nelson Sauvín	10 g	20 min	11 %
Dry Hop	Nelson Sauvín	10 g	3 day(s)	11 %

### Yeasts

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