

Italian Grape Ale

- Gravity **20.2 BLG**
- ABV **8.9 %**
- IBU **14**
- SRM **4.3**
- Style **Specialty Beer**

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 **68 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

Steps

- Temp **63 C**, Time **30 min**
- Temp **66 C**, Time **30 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **9 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **66C**
- Keep mash **20 min** at **72C**
- Sparge using **9.2 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 (35.7%) | 81 % | 4 |
| Grain | Pszeniczny | 0.5 kg (7.1%) | 85 % | 4 |
| Adjunct | Pszenica niesłodowana | 1 kg (14.3%) | 75 % | 3 |
| Adjunct | winogrona | 3 kg (42.9%) | 16 % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 15 g | 60 min | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 200 ml | Fermentis |