

Grape Ale

- 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
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