

Grape ale v2

- 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	---