

Wild Grape Ale

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **10**
- SRM **3.6**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **16.7 liter(s)**
- Total mash volume **21.2 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **16.7 liter(s)** of strike water to **69.9C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (88.9%) | 80 % | 5 |
| Grain | Oats, Flaked | 0.5 kg (11.1%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Amarillo | 10 g | 60 min | 9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------|------|------|--------|------------|
| LalBrew Farmhouse | Ale | Dry | 11 g | Lallemand |
| BR-8 | Ale | Dry | 5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|------------------|---------|---------|-----------|
| Water Agent | Calcium Sulphate | 5 g | Mash | 60 min |
| Other | Winogrona | 10000 g | Primary | 70 day(s) |