

## Grape Ale PK?

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **27**
- SRM **5.4**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **19.3 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**

### Mash step by step

- Heat up **14 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **9.3 liter(s)** of **76C** water or to achieve **19.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Best	3 kg (75%)	80 %	6
Grain	Wiener Malz Best	0.6 kg (15%)	80 %	8
Grain	Carapils Best	0.2 kg (5%)	75 %	5
Grain	Carahell Best	0.2 kg (5%)	75 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Hallertau Blanc	2 g	60 min	10.3 %
First Wort	Nelson Sauvign	2 g	60 min	10.7 %
Boil	Hallertau Blanc	5 g	60 min	10.3 %
Boil	Nelson Sauvign	5 g	60 min	10.7 %
Boil	Hallertau Blanc	10 g	5 min	10.3 %
Boil	Nelson Sauvign	10 g	5 min	10.7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 1728 Scottish Ale	Ale	Liquid	300 ml	Wyeast Labs