

# Grappa

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- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **28**
- SRM **4**
- Style **Berliner Weisse**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **1 %**
- Size with trub loss **22.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **1 %/h**
- Boil size **23 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

## Steps

- Temp **68 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **15.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **30 min** at **68C**
- Keep mash **30 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **11.7 liter(s)** of **76C** water or to achieve **23 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (50%)	80 %	5
Grain	Strzegom Pszeniczny	1 kg (16.7%)	81 %	6
Grain	Acid Malt	0.5 kg (8.3%)	58.7 %	6
Adjunct	sok z grapefruita	1.5 kg (25%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	11.5 g	Safbrew

## Extras

Type	Name	Amount	Use for	Time
Fining	mech	5 g	Boil	5 min