

# Italian Grape Ale

- Gravity **20.2 BLG**
- ABV **8.9 %**
- IBU **14**
- SRM **4.3**
- Style **Specialty Beer**

## 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 **68 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

## Steps

- Temp **63 C**, Time **30 min**
- Temp **66 C**, Time **30 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **9 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **66C**
- Keep mash **20 min** at **72C**
- Sparge using **9.2 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 (35.7%)	81 %	4
Grain	Pszeniczny	0.5 kg (7.1%)	85 %	4
Adjunct	Pszenica niesłodowana	1 kg (14.3%)	75 %	3
Adjunct	winogrona	3 kg (42.9%)	16 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis