

# Ananaweizein

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **16**
- SRM **5.2**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **64.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **37.5 liter(s)**
- Total mash volume **50 liter(s)**

## Steps

- Temp **44 C**, Time **10 min**
- Temp **65 C**, Time **45 min**
- Temp **74 C**, Time **20 min**

## Mash step by step

- Heat up **37.5 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **10 min** at **44C**
- Keep mash **45 min** at **65C**
- Keep mash **20 min** at **74C**
- Sparge using **39.2 liter(s)** of **76C** water or to achieve **64.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	6 kg (48%)	85 %	4
Grain	Briess - Pale Ale Malt	5.5 kg (44%)	80 %	7
Grain	Biscuit Malt	0.7 kg (5.6%)	79 %	45
Grain	Acid Malt	0.3 kg (2.4%)	58.7 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertauer Taurus	25 g	50 min	13 %
Whirlpool	Lublin (Lubelski)	30 g	30 min	4.5 %
Dry Hop	Cascade	100 g	4 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP300 - Hefeweizen Ale Yeast	Wheat	Liquid	140 ml	White Labs
Gęstwa 5 dniowa rzadka (tak około 25 % wody)				

## Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Flavor	Pulpa ananasowa	3000 g	Secondary	4 day(s)

### Notes

- Temp zadania drożdży 17 stopni. Fermentacja w 20.  
Minimalny underpitching.  
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- Data ważenia 17.06.2022  
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