

# LAS ANANAS 2.0

- Gravity **11.2 BLG**
- ABV ---
- IBU **37**
- SRM **5.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

## Steps

- Temp **65 C**, Time **50 min**
- Temp **72 C**, Time **15 min**
- Temp **77 C**, Time **10 min**

## Mash step by step

- Heat up **12.6 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **77C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.5 kg (83.3%)	85 %	7
Grain	Caramunich® typ I	0.2 kg (4.8%)	73 %	80
Grain	Weyermann pszeniczny jasny	0.5 kg (11.9%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Eclipse	10 g	50 min	17.7 %
Boil	Eclipse	10 g	15 min	17.7 %
Aroma (end of boil)	Vic Secret	10 g	10 min	18.2 %
Dry Hop	Vic Secret	90 g	7 day(s)	7.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11.5 g	---

## Extras

Type	Name	Amount	Use for	Time
Fining	Irish Moss	5 g	Boil	10 min