

# Pinacolada Ale

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- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **19**
- SRM **5.4**

## Batch size

- Expected quantity of finished beer **12.5 liter(s)**
- Trub loss **0 %**
- Size with trub loss **12.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **84 %**
- Liquor-to-grist ratio **3.14 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **15 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.4 kg (93.9%)	81 %	4
Grain	Biscuit Malt	0.22 kg (6.1%)	79 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	23.6 g	60 min	5.3 %

## Extras

Type	Name	Amount	Use for	Time
Flavor	Czipsy kokosowe	1000 g	Secondary	---
Flavor	Ananas	2000 g	Secondary	---
Spice	Zest z 2 limonek	50 g	Secondary	---