

# PINACOLADA ALE

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **20**
- SRM **4.5**
- Style **Fruit Beer**

## 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 **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **75 C**, Time **1 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **75C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (66.7%)	80 %	5
Grain	Słód owsiany Fawcett	1 kg (16.7%)	61 %	5
Grain	Płatki pszeniczne	1 kg (16.7%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sabro	100 g	3 min	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Kveik Lutra	Ale	Slant	125 ml	Kveik Lutra

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Sól Epsom	1 g	Mash	60 min
Fining	Wirflfloc T	1 g	Boil	10 min