

# AnanaSowa

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **40**
- SRM **17**

## 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 **20.7 liter(s)**
- Total mash volume **27.6 liter(s)**

## Steps

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

## Mash step by step

- Heat up **20.7 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **20 min** at **72C**
- Sparge using **11.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                   | Amount       | Yield | EBC |
|-------|------------------------|--------------|-------|-----|
| Grain | Pale Ale Optima        | 5 kg (72.5%) | 80 %  | 6   |
| Grain | Karmelowy Jasny Optima | 1 kg (14.5%) | 70 %  | 70  |
| Grain | Fawcett - Crystal      | 0.9 kg (13%) | 70 %  | 160 |

## Hops

| Use for             | Name             | Amount | Time     | Alpha acid |
|---------------------|------------------|--------|----------|------------|
| Boil                | Pacific Gem      | 10 g   | 50 min   | 15.3 %     |
| Boil                | Ella (AUS)       | 10 g   | 50 min   | 14.6 %     |
| Aroma (end of boil) | Southern Passion | 15 g   | 5 min    | 11.7 %     |
| Aroma (end of boil) | Citra            | 15 g   | 5 min    | 12 %       |
| Dry Hop             | Southern Passion | 20 g   | 5 day(s) | 11.7 %     |
| Dry Hop             | Ella (AUS)       | 10 g   | 5 day(s) | 14.6 %     |
| Dry Hop             | Citra            | 20 g   | 5 day(s) | 12 %       |
| Boil                | Challenger       | 10 g   | 50 min   | 7 %        |

## Yeasts

| Name                                    | Type | Form | Amount | Laboratory      |
|-----------------------------------------|------|------|--------|-----------------|
| LIBERTY BELL ALE<br>M36 Mangrove Jack's | Ale  | Dry  | 10 g   | Mangrove Jack's |

## Extras

| Type   | Name                    | Amount | Use for   | Time      |
|--------|-------------------------|--------|-----------|-----------|
| Flavor | mrożona pulpa ananasowa | 1000 g | Secondary | 10 day(s) |
| Flavor | mrożona pulpa mango     | 1000 g | Secondary | 10 day(s) |

## Notes

- Pulpy owocowe zamrożone w celu rozbicia ścian komórkowych owoców i wytluczenia tylu zarazków, ile się da.

Owoce i narzędzia sparzyć wrzątkiem, zblendować, szczelnie zapakować, zamrozić na 3-4 dni. Przed dodaniem na cichą rozmrozić w szczelnych opakowaniach (nie rozmrażać w gorącej wodzie).

*Nov 26, 2017, 11:49 AM*