

Ananase

- Gravity **10 BLG**
- ABV **4 %**
- IBU **20**
- SRM **3.1**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **7 liter(s) / kg**
- Mash size **28 liter(s)**
- Total mash volume **32 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **2 min**
- Temp **74 C**, Time **30 min**

Mash step by step

- Heat up **28 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **30 min** at **74C**
- Keep mash **2 min** at **78C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (63.2%)	79 %	6
Grain	Płatki owsiane	1 kg (21.1%)	85 %	3
Sugar	Milk Sugar (Lactose)	0.3 kg (6.3%)	76.1 %	0
Adjunct	Ananas	0.45 kg (9.5%)	90 %	1

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Equinox	30 g	5 min	15 %
Aroma (end of boil)	Simcoe	30 g	5 min	13.2 %
Aroma (end of boil)	Cascade	30 g	5 min	7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
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Flavor	Ananas	450 g	Secondary	10 day(s)
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