

# Ananas APA

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **57**
- SRM **4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **26.7 liter(s)**
- Total mash volume **35.6 liter(s)**

## Fermentables

| Type  | Name           | Amount        | Yield | EBC |
|-------|----------------|---------------|-------|-----|
| Grain | Pilzneński     | 6 kg (67.4%)  | 81 %  | 4   |
| Grain | Monachijski    | 1 kg (11.2%)  | 80 %  | 16  |
| Grain | Żytni          | 0.5 kg (5.6%) | 85 %  | 8   |
| Grain | Pszeniczny     | 0.5 kg (5.6%) | 85 %  | 4   |
| Grain | Płatki owsiane | 0.4 kg (4.5%) | 85 %  | 3   |
| Grain | Rice, Flaked   | 0.5 kg (5.6%) | 70 %  | 2   |

## Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Nugget | 70 g   | 60 min | 15 %       |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 20 g   | Safale     |