

# PINEAPPLE SOUR ALE

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **35**
- SRM **5.9**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **13.9 liter(s)**
- Total mash volume **18.1 liter(s)**

## Steps

- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **13.9 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

| Type           | Name               | Amount        | Yield | EBC |
|----------------|--------------------|---------------|-------|-----|
| Grain          | Pilzneński premium | 3 kg (41.7%)  | 81 %  | 2   |
| Liquid Extract | Sok ananasowy NFC  | 3 kg (41.7%)  | 10 %  | 10  |
| Grain          | Owsiany            | 1 kg (13.9%)  | 61 %  | 5   |
| Grain          | Carahell           | 0.2 kg (2.8%) | 77 %  | 26  |

## Hops

| Use for | Name   | Amount | Time     | Alpha acid |
|---------|--------|--------|----------|------------|
| Boil    | Azacca | 10 g   | 60 min   | 13.1 %     |
| Boil    | Azacca | 40 g   | 10 min   | 13.1 %     |
| Dry Hop | Azacca | 50 g   | 7 day(s) | 13.1 %     |

## Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 200 ml | Fermentis  |

## Notes

- 23.5L brzeczki zakwasić 2 kapsułkami Vivomixx przez 24h.  
Ekstrakt przed gotowaniem 11 Plato, po gotowaniu 12 Plato, po dodaniu 3l soku docelowo 11.5 Plato.  
*Aug 4, 2020, 12:45 PM*