

COLAPINADA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **27**
- SRM **4.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

Steps

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

Mash step by step

- Heat up **22.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **11.5 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 3 kg (46.2%) | 79 % | 6 |
| Grain | Pilzneński | 2.5 kg (38.5%) | 81 % | 4 |
| Grain | Pszeniczny | 0.5 kg (7.7%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.5 kg (7.7%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil | lunga | 15 g | 60 min | 11 % |
| Aroma (end of boil) | Amarillo | 30 g | 5 min | 9.5 % |
| Aroma (end of boil) | Citra | 30 g | 5 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------|------|-------|--------|------------|
| Hazy Daze | Ale | Slant | 200 ml | Yeast Bay |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------------------------------------|--------|-----------|----------|
| Flavor | Laktoza | 750 g | Boil | 15 min |
| Flavor | Wiórki Kokosowe macerowane w Bacaradi | 400 g | Secondary | 5 day(s) |

| | | | | |
|--------|---------------|--------|-----------|----------|
| Flavor | Sok z ananasa | 3000 g | Secondary | 5 day(s) |
|--------|---------------|--------|-----------|----------|