

Piña colada yerba mate

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **25**
- SRM **4.6**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **15 %**
- Size with trub loss **17.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.4 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

Steps

- Temp **68 C**, Time **90 min**

Mash step by step

- Heat up **15.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Sparge using **11.2 liter(s)** of **76C** water or to achieve **21.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (39.2%)	80 %	5
Grain	Viking Wheat Malt	1.7 kg (33.3%)	83 %	5
Grain	Oats, Flaked	0.6 kg (11.8%)	80 %	2
Grain	carabody	0.5 kg (9.8%)	70 %	8
Grain	Barley, Flaked	0.3 kg (5.9%)	70 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	exp 2/20	20 g	70 min	9 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	mango, ananas	1000 g	Secondary	7 day(s)
Flavor	prażony kokos	500 g	Secondary	7 day(s)
Flavor	Mleko kokosowe 5-7% tłuszczu	400 g	Boil	10 min
Flavor	Erytrytol	250 g	Boil	5 min

Flavor	yerba mate frutos tropicales (jagody goji, ananas, skórka pomarańczy, chipsy kokosowe, pomelo)	150 g	Boil	10 min
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Notes

- Zacieranie BIAB - ok. <6 litrów strat po gotowaniu
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