

# Pineapple sour

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **19**
- SRM **3.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.3 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **80.7C**
- Add grains
- Keep mash **45 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **20.3 liter(s)** of **76C** water or to achieve **30.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (80%)	80 %	4
Grain	Płatki owsiane	1 kg (20%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Idaho 7	18 g	40 min	12.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - WildBrew Philly Sour	Ale	Dry	11.5 g	Lallemand

## Extras

Type	Name	Amount	Use for	Time
Flavor	ananas pure	1000 g	Bottling	---