

# Pineapple WIPA

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **48**
- SRM **4.8**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2 kg (52.6%)	85 %	7
Grain	Pilzneński	0.6 kg (15.8%)	81 %	4
Grain	Pszeniczny	0.6 kg (15.8%)	85 %	4
Grain	Płatki owsiane	0.1 kg (2.6%)	85 %	3
Adjunct	Pszenica niestodowana	0.5 kg (13.2%)	75 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	60 min	13.5 %
Boil	Citra	14 g	30 min	12 %
Aroma (end of boil)	Simcoe	5 g	5 min	13.2 %
Aroma (end of boil)	Hallertau Blanc	5 g	5 min	11 %
Aroma (end of boil)	Mandarina Bavaria	6 g	5 min	10 %
Aroma (end of boil)	El Dorado	8 g	5 min	15 %
Dry Hop	Simcoe	5 g	3 day(s)	13.2 %
Dry Hop	El Dorado	10 g	3 day(s)	15 %
Dry Hop	Citra	15 g	3 day(s)	12 %
Dry Hop	Hallertau Blanc	10 g	3 day(s)	11 %
Dry Hop	Mandarina Bavaria	10 g	3 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US West Coast	Ale	Dry	11 g	Gozdawa

## Extras

Type	Name	Amount	Use for	Time
Flavor	sok z ananasa	500 g	Secondary	7 day(s)