

# Pszenica 70/30 ananas kokos

---

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **24**
- SRM **4.6**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **3 %**
- Size with trub loss **52 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **59.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33 liter(s)**
- Total mash volume **44 liter(s)**

## Fermentables

| Type  | Name            | Amount       | Yield | EBC |
|-------|-----------------|--------------|-------|-----|
| Grain | Słód pszeniczny | 7.7 kg (70%) | 82 %  | 5   |
| Grain | Wiedeński       | 3.3 kg (30%) | 79 %  | 10  |

## Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | Lunga   | 35 g   | 60 min | 11 %       |
| Aroma (end of boil) | Chinook | 60 g   | 5 min  | 10 %       |

## Extras

| Type   | Name   | Amount | Use for | Time   |
|--------|--------|--------|---------|--------|
| Flavor | Ananas | 2100 g | Boil    | 60 min |
| Flavor | Kokos  | 1600 g | Boil    | 60 min |