

Amerykańska pszenica z ananase i kokosem

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **34**
- SRM **4**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **8 %**
- Size with trub loss **22.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **19.4 liter(s)**
- Total mash volume **24.3 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **100 C**, Time **60 min**

Mash step by step

- Heat up **19.4 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **60 min** at **100C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Płatki pszeniczne	0.8 kg (16.5%)	85 %	3
Grain	Weyermann - Carawheat	0.05 kg (1%)	77 %	115
Grain	Viking Pilsner malt	2 kg (41.2%)	82 %	4
Grain	Viking Wheat Malt	2 kg (41.2%)	83 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade PL	30 g	60 min	7 %
Boil	Mosaic	10 g	15 min	12.5 %
Aroma (end of boil)	Mosaic	20 g	5 min	10 %
Aroma (end of boil)	Cascade PL	15 g	2 min	7 %
Dry Hop	Rakau (NZ)	30 g	5 day(s)	10 %
Dry Hop	Cascade PL	15 g	5 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	laktoza	250 g	Boil	5 min
Flavor	ananas	1000 g	Secondary	5 day(s)
Flavor	wiórki kokosowe	500 g	Secondary	5 day(s)