

# Ananasowe Wspomnienie

- Gravity **12.1 BLG**
- ABV ---
- IBU **31**
- SRM **7**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 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	Briess - Pale Ale Malt	2.7 kg (81.8%)	80 %	7
Grain	Melanoiden Malt	0.45 kg (13.6%)	80 %	39
Grain	Carared	0.1 kg (3%)	75 %	39
Grain	Caraamber	0.05 kg (1.5%)	75 %	59

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pioneer	20 g	60 min	8 %
Boil	Pioneer	20 g	5 min	8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	12 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Flavor	Ananas	2000 g	Secondary	7 day(s)