

PiñaColada - BIAB

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **69**
- SRM **39**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **19.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5.4 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **25.9 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **21.9 liter(s)** of strike water to **68.1C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **1.5 liter(s)** of **76C** water or to achieve **19.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (44.9%)	81 %	4
Grain	Viking Pale Ale malt	1 kg (22.5%)	80 %	5
Grain	Pszeniczny	0.5 kg (11.2%)	85 %	4
Grain	Extra black	0.3 kg (6.7%)	65 %	1400
Grain	Czekoladowy	0.25 kg (5.6%)	60 %	788
Sugar	Brown Sugar, Light	0.4 kg (9%)	100 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	PIH Blend	20 g	60 min	15 %
Boil	Denali	10 g	30 min	10 %
Aroma (end of boil)	Sabro	10 g	10 min	15 %
Aroma (end of boil)	Hallertau Blanc	20 g	10 min	11 %
Aroma (end of boil)	Denali	10 g	5 min	10 %
Dry Hop	Denali	20 g	3 day(s)	10 %
Dry Hop	Hallertau Blanc	20 g	3 day(s)	11 %
Dry Hop	Sabro	20 g	3 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM54 Gorączka kalifornijska	Ale	Liquid	50 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Other	Ananas	3000 g	Secondary	5 day(s)

Notes

- Palone na ostatni moment. Ananas zgrilowany z wiórkami kokosa i blendowany na cichą
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