

# Pinacolada sour ale FPD

- Gravity **18.4 BLG**
- ABV **8 %**
- IBU ---
- SRM **4.6**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss --- %
- Size with trub loss **16.8 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **19.1 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **19.4 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **14.3 liter(s)** of strike water to **76.6C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **9.9 liter(s)** of **76C** water or to achieve **19.1 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield  | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Viking Pale Ale malt | 3.4 kg (58.6%) | 80 %   | 5   |
| Grain | Pszeniczny           | 1 kg (17.2%)   | 85 %   | 4   |
| Grain | Oats, Flaked         | 0.5 kg (8.6%)  | 80 %   | 2   |
| Grain | Rye, Flaked          | 0.2 kg (3.4%)  | 78.3 % | 4   |
| Sugar | Milk Sugar (Lactose) | 0.7 kg (12.1%) | 76.1 % | 0   |

## Yeasts

| Name                    | Type | Form    | Amount | Laboratory |
|-------------------------|------|---------|--------|------------|
| L.plantarum             | Ale  | Culture | 7 g    | ---        |
| US-05+Hazy daze (blend) | Ale  | Slant   | 200 ml | ---        |

## Notes

- Sok  
<https://www.auchandirect.pl/auchan-warszawa/pl/auchan-sok-ananasowy-100-bez-dodatku-cukru/p-92900216>  
+ wiórki kokosowe - ilość do ustalenia  
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