

Pinacolada z wanilią

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **37**
- SRM **3.8**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **25.2 liter(s)**

Mash information

- Mash efficiency **84 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **16.3 liter(s)**
- Total mash volume **20.7 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann pszeniczny jasny	2 kg (45.5%)	90 %	6
Grain	Viking Pale Ale malt	2 kg (45.5%)	80 %	5
Grain	Płatki pszeniczne	0.4 kg (9.1%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	10 %
Boil	Sabro	10 g	15 min	15 %
Boil	Sabro	40 g	5 min	15 %

Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	22 g	Danstar

Extras

Type	Name	Amount	Use for	Time
Flavor	laktoza	500 g	Boil	15 min
Spice	laska wanilii	30 g	Boil	1 min
Flavor	ananas	1000 g	Secondary	14 day(s)
Flavor	oak chips	50 g	Secondary	14 day(s)
Flavor	ekstrakt kokosowy	10 g	Secondary	3 day(s)

Notes

- Zasymp w temperaturze około 55-56 (w trakcie podgrzewania do pierwszej przerwy)
64°C - 40 min
72°C - 20 min
78°C - około 10 min.

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