

# Pineapple Cola Ale

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **20**
- SRM **3.2**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Fermentables

| Type  | Name       | Amount     | Yield | EBC |
|-------|------------|------------|-------|-----|
| Grain | Pilzneński | 4 kg (80%) | 81 %  | 4   |
| Sugar | sacharoza  | 1 kg (20%) | 100 % | --- |

## Hops

| Use for | Name    | Amount | Time     | Alpha acid |
|---------|---------|--------|----------|------------|
| Dry Hop | Cascade | 50 g   | 3 day(s) | 6 %        |
| Boil    | Mosaic  | 20 g   | 60 min   | 10 %       |
| Dry Hop | Mosaic  | 30 g   | 3 day(s) | 10 %       |

## Yeasts

| Name  | Type | Form  | Amount | Laboratory |
|-------|------|-------|--------|------------|
| us-05 | Ale  | Slant | 100 ml | ---        |

## Extras

| Type   | Name      | Amount | Use for  | Time      |
|--------|-----------|--------|----------|-----------|
| Flavor | Ananas    | 1000 g | Primary  | 10 day(s) |
| Flavor | Coca-Cola | 1500 g | Bottling | ---       |