Pina colada

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **22**
- SRM **5.7**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **0 %**
- Size with trub loss **30 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **31.5 liter(s)**

Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **24.5 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **30 min** at **72C**
- Sparge using **20.5 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	2 kg *(28.6%)*	79 %	22
Grain	Strzegom Pilzneński	4 kg *(57.1%)*	80 %	4
Grain	Pszeniczny	1 kg *(14.3%)*	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale

Extras

Type	Name	Amount	Use for	Time
Flavor	ananas	1000 g	Secondary	2 day(s)
Flavor	wiórka kokosowe	1000 g	Secondary	2 day(s)