

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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