

# Pinacolada

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **50**
- SRM **4.7**
- Style **Spice, Herb, or Vegetable Beer**

## Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **7.6 liter(s)**
- Total mash volume **9.8 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **7.6 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **4.7 liter(s)** of **76C** water or to achieve **10.1 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount          | Yield  | EBC |
|-------|----------------------|-----------------|--------|-----|
| Grain | Pilzneński           | 1.33 kg (55.4%) | 81 %   | 4   |
| Grain | Pszeniczny           | 0.2 kg (8.3%)   | 85 %   | 4   |
| Grain | Płatki pszeniczne    | 0.27 kg (11.2%) | 85 %   | 3   |
| Grain | Płatki owsiane       | 0.27 kg (11.2%) | 85 %   | 3   |
| Grain | Cookie VM            | 0.1 kg (4.2%)   | 75 %   | 45  |
| Sugar | Milk Sugar (Lactose) | 0.23 kg (9.6%)  | 76.1 % | 0   |

## Hops

| Use for   | Name    | Amount | Time     | Alpha acid |
|-----------|---------|--------|----------|------------|
| Boil      | Magnat  | 8 g    | 60 min   | 7.8 %      |
| Boil      | HBC 472 | 25 g   | 5 min    | 10 %       |
| Boil      | Mosaic  | 25 g   | 5 min    | 10 %       |
| Whirlpool | Mosaic  | 25 g   | 10 min   | 10 %       |
| Dry Hop   | Citra   | 30 g   | 3 day(s) | 12 %       |
| Dry Hop   | HBC 472 | 30 g   | 3 day(s) | 10 %       |

## Yeasts

| Name                    | Type | Form   | Amount | Laboratory  |
|-------------------------|------|--------|--------|-------------|
| Wyeast - London Ale III | Ale  | Liquid | 1 ml   | Wyeast Labs |

## Notes

- 10 minut w 75 stopniach  
0.75 kg mrożonego ananasa  
150g płatków kokosowych (po odtłuszczeniu)  
2g wanilii do części (?)  
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