

# 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	---