

# Wheat Pinacolada

---

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **37**
- SRM **8.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.2 kg (34.3%)	80 %	5
Grain	Pszeniczny	1.2 kg (34.3%)	80 %	4
Grain	Płatki pszeniczne	0.4 kg (11.4%)	70 %	3
Grain	Płatki owsiane	0.4 kg (11.4%)	70 %	3
Grain	Strzegom Karmel 150	0.2 kg (5.7%)	75 %	150
Grain	Abbey Castle	0.1 kg (2.9%)	80 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	60 min	12 %
Whirlpool	Sabro	50 g	5 min	9.5 %
Whirlpool	Cascade	50 g	5 min	6 %
Whirlpool	Amarillo	20 g	5 min	9.5 %
Dry Hop	Sabro	50 g	3 day(s)	9.5 %

## Notes

- Chmielone delikatnie Simcoe  
*Mar 30, 2019, 9:18 PM*