

# Ananas IPA

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **67**
- SRM **4.8**
- Style **English IPA**

## 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 **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4.6 kg (82.1%)	79 %	6
Grain	Wheat, Torrified	0.5 kg (8.9%)	79 %	4
Grain	Bestmalz Carmel Pils	0.5 kg (8.9%)	75 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	20 g	60 min	11.2 %
Boil	Mandarina Bavaria	20 g	30 min	10 %
Boil	Mandarina Bavaria	30 g	15 min	10 %
Boil	Mosaic	30 g	10 min	10 %
Aroma (end of boil)	Mosaic	30 g	0 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Slant	50 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	sok z ananasa	2000 g	Secondary	7 day(s)