

# Nieży ananas

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **46**
- SRM **4.8**
- Style **American 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)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **16.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (65.6%)	79 %	6
Grain	Strzegom Pszeniczny	1 kg (16.4%)	81 %	6
Grain	Płatki owsiane	0.6 kg (9.8%)	85 %	3
Sugar	Milk Sugar (Lactose)	0.5 kg (8.2%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	20 g	60 min	15.5 %
Boil	Cashmere	15 g	30 min	7.3 %
Boil	Summer	15 g	15 min	6.4 %
Boil	Cashmere	10 g	5 min	7.3 %
Boil	Summer	10 g	5 min	6.4 %
Boil	Cashmere	15 g	0 min	7.3 %
Boil	Summer	15 g	0 min	6.4 %
Whirlpool	Cashmere	10 g	10 min	7.3 %
Whirlpool	Summer	10 g	10 min	6.4 %
Dry Hop	Cashmere	50 g	3 day(s)	7.3 %

Dry Hop	Summer	50 g	3 day(s)	6.4 %
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### Yeasts

Name	Type	Form	Amount	Laboratory
FM55 Zielone Wzgórze	Ale	Liquid	800 ml	Fermentum Mobile

### Extras

Type	Name	Amount	Use for	Time
Other	ananas	700 g	Secondary	7 day(s)
Other	marakuja	700 g	Secondary	7 day(s)