

# Pina Coco Ale

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **45**
- SRM **3.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.8 liter(s)**
- Total mash volume **11.3 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **8.8 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **7.7 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (100%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	5 g	60 min	11 %
Boil	lunga	5 g	50 min	11 %
Aroma (end of boil)	Sorachi Ace	10 g	10 min	10 %
Aroma (end of boil)	Pekko	10 g	10 min	13.6 %
Aroma (end of boil)	Cascade	10 g	10 min	6 %
Aroma (end of boil)	Pekko	20 g	0 min	13.6 %
Aroma (end of boil)	Sorachi Ace	20 g	0 min	10 %
Aroma (end of boil)	Cascade	20 g	0 min	6 %
Dry Hop	Sorachi Ace	15 g	14 day(s)	10 %
Dry Hop	Pekko	15 g	14 day(s)	13.6 %
Dry Hop	Cascade	15 g	14 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	12 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Liofilizowany Ananas	100 g	Boil	10 min
Flavor	Liofilizowany Ananas	100 g	Secondary	14 day(s)
Flavor	Płatki Kokosowe	150 g	Boil	10 min
Flavor	Płatki Kokosowe	150 g	Secondary	14 day(s)