

# Pszenica 70/30 ananas kokos

---

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **24**
- SRM **4.6**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **3 %**
- Size with trub loss **52 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **59.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33 liter(s)**
- Total mash volume **44 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pszeniczny	7.7 kg (70%)	82 %	5
Grain	Wiedeński	3.3 kg (30%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lunga	35 g	60 min	11 %
Aroma (end of boil)	Chinook	60 g	5 min	10 %

## Extras

Type	Name	Amount	Use for	Time
Flavor	Ananas	2100 g	Boil	60 min
Flavor	Kokos	1600 g	Boil	60 min