

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