

# COLAPINADA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **27**
- SRM **4.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **22.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **11.5 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (46.2%)	79 %	6
Grain	Pilzneński	2.5 kg (38.5%)	81 %	4
Grain	Pszeniczny	0.5 kg (7.7%)	85 %	4
Grain	Płatki owsiane	0.5 kg (7.7%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	60 min	11 %
Aroma (end of boil)	Amarillo	30 g	5 min	9.5 %
Aroma (end of boil)	Citra	30 g	5 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Hazy Daze	Ale	Slant	200 ml	Yeast Bay

## Extras

Type	Name	Amount	Use for	Time
Flavor	Laktoza	750 g	Boil	15 min
Flavor	Wiórki Kokosowe macerowane w Bacaradi	400 g	Secondary	5 day(s)

Flavor	Sok z ananasa	3000 g	Secondary	5 day(s)
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