

# paradise ananas

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- Gravity **14.7 BLG**
- ABV ---
- IBU **21**
- SRM **4.1**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **68 C**, Time **40 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **10 min** at **75C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (60%)	80 %	4
Grain	Pszeniczny	2 kg (40%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	30 g	5 min	15 %
Boil	Pacific Gem	30 g	5 min	15.3 %
Dry Hop	Galaxy	20 g	3 day(s)	15 %
Dry Hop	Pacific Gem	20 g	3 day(s)	15.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Kveik fm 53	Ale	Liquid	20 ml	FM

## Extras

Type	Name	Amount	Use for	Time
Flavor	ananas	3000 g	Secondary	7 day(s)