

# Pina colada IPA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **54**
- SRM **4.1**
- Style **American IPA**

## 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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.5 liter(s)**
- Total mash volume **12.7 liter(s)**

## Steps

- Temp **69 C**, Time **60 min**

## Mash step by step

- Heat up **9.5 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Sparge using **8.9 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (78.6%)	80 %	5
Grain	Platki owsiane	0.68 kg (21.4%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	12 g	60 min	12.7 %
Boil	Citra	20 g	10 min	13.3 %
Boil	Centennial	20 g	10 min	8.9 %
Whirlpool	Citra	20 g	0 min	13.3 %
Whirlpool	Centennial	20 g	0 min	8.9 %
Dry Hop	Citra	40 g	2 day(s)	13.3 %
Dry Hop	Centennial	40 g	2 day(s)	8.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - London Ale III	Ale	Liquid	125 ml	Wyeast Labs

## Extras

Type	Name	Amount	Use for	Time
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Spice	Ananas	1000 g	Secondary	10 day(s)
Spice	Wiórki kokosowe	200 g	Secondary	10 day(s)
Spice	Laktoza	400 g	Boil	15 min