

# Pinacolada ale

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **5**
- SRM **4**
- Style **Belgian Specialty Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **28.8 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **22.8 liter(s)** of strike water to **74.3C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **9.6 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (42.9%)	80 %	4
Grain	Pszeniczny	2 kg (28.6%)	85 %	4
Grain	Płatki pszeniczne	1 kg (14.3%)	85 %	3
Sugar	Laktoza	1 kg (14.3%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	20 g	20 min	4.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
costal haze	Ale	Dry	4 g	Norway

## Extras

Type	Name	Amount	Use for	Time
Flavor	Ananas i brzoskwinie	3000 g	Secondary	7 day(s)
Fining	whirfloc	4 g	Boil	5 min
Flavor	kokos aromat	1 g	Bottling	---