

Pinacolada z wanilią

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **37**
- SRM **3.8**
- Style **American Wheat or Rye Beer**

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 **5 %/h**
- Boil size **25.2 liter(s)**

Mash information

- Mash efficiency **84 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **16.3 liter(s)**
- Total mash volume **20.7 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Weyermann pszeniczny jasny | 2 kg (45.5%) | 90 % | 6 |
| Grain | Viking Pale Ale malt | 2 kg (45.5%) | 80 % | 5 |
| Grain | Płatki pszeniczne | 0.4 kg (9.1%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 15 g | 60 min | 10 % |
| Boil | Sabro | 10 g | 15 min | 15 % |
| Boil | Sabro | 40 g | 5 min | 15 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|------------|
| Danstar - Nottingham | Ale | Dry | 22 g | Danstar |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------------|--------|-----------|-----------|
| Flavor | laktoza | 500 g | Boil | 15 min |
| Spice | laska wanilii | 30 g | Boil | 1 min |
| Flavor | ananas | 1000 g | Secondary | 14 day(s) |
| Flavor | oak chips | 50 g | Secondary | 14 day(s) |
| Flavor | ekstrakt kokosowy | 10 g | Secondary | 3 day(s) |

Notes

- Zasymp w temperaturze około 55-56 (w trakcie podgrzewania do pierwszej przerwy)
64°C - 40 min
72°C - 20 min
78°C - około 10 min.

Nov 7, 2023, 12:36 AM