

# Pineapple New England Ipa

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **27**
- SRM **4.5**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.1 liter(s)**
- Total mash volume **20.2 liter(s)**

## Steps

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

## Mash step by step

- Heat up **15.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.3 kg (85.1%)	80 %	5
Grain	Platki owsiane	0.5 kg (9.9%)	85 %	3
Grain	Carahell	0.25 kg (5%)	77 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	10 min	12 %
Boil	Equinox	20 g	10 min	13.1 %
Aroma (end of boil)	Citra	20 g	0 min	12 %
Aroma (end of boil)	Equinox	20 g	0 min	13.1 %
Dry Hop	Equinox	55 g	4 day(s)	13.1 %
Boil	Equinox	5 g	60 min	13.1 %
Dry Hop	Citra	60 g	4 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
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Flavor	Mrożony ananas	400 g	Secondary	7 day(s)
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