

# PINEAPPLE SOUR ALE

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **35**
- SRM **5.9**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **13.9 liter(s)**
- Total mash volume **18.1 liter(s)**

## Steps

- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **13.9 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński premium	3 kg (41.7%)	81 %	2
Liquid Extract	Sok ananasowy NFC	3 kg (41.7%)	10 %	10
Grain	Owsiany	1 kg (13.9%)	61 %	5
Grain	Carahell	0.2 kg (2.8%)	77 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Azacca	10 g	60 min	13.1 %
Boil	Azacca	40 g	10 min	13.1 %
Dry Hop	Azacca	50 g	7 day(s)	13.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis

## Notes

- 23.5L brzeczki zakwasić 2 kapsułkami Vivomixx przez 24h.  
Ekstrakt przed gotowaniem 11 Plato, po gotowaniu 12 Plato, po dodaniu 3l soku docelowo 11.5 Plato.  
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