pina colada

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **---**
- SRM **4**
- Style **American Pale 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg *(76.2%)*	80 %	5
Grain	Pszeniczny	0.5 kg *(9.5%)*	85 %	4
Grain	Wheat, Flaked	0.25 kg *(4.8%)*	77 %	4
Grain	Oats, Flaked	0.25 kg *(4.8%)*	80 %	2
Grain	Rice, Flaked	0.25 kg *(4.8%)*	70 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	amora preta	200 g	0 min	9 %
Dry Hop	amora preta	100 g	3 day(s)	9 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Voss Kveik	Ale	Dry	11 g	Lallemand

Extras

Type	Name	Amount	Use for	Time
Flavor	ananas	2000 g	Secondary	7 day(s)
Flavor	mleko kokosowe 5%	495 g	Secondary	7 day(s)
Flavor	laktoza	500 g	Boil	15 min