

# PINACOLADA ALE

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **20**
- SRM **4.5**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **75 C**, Time **1 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **75C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount       | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (66.7%) | 80 %  | 5   |
| Grain | Słód owsiany Fawcett | 1 kg (16.7%) | 61 %  | 5   |
| Grain | Płatki pszeniczne    | 1 kg (16.7%) | 60 %  | 3   |

## Hops

| Use for | Name  | Amount | Time  | Alpha acid |
|---------|-------|--------|-------|------------|
| Boil    | Sabro | 100 g  | 3 min | 15 %       |

## Yeasts

| Name        | Type | Form  | Amount | Laboratory  |
|-------------|------|-------|--------|-------------|
| Kveik Lutra | Ale  | Slant | 125 ml | Kveik Lutra |

## Extras

| Type        | Name        | Amount | Use for | Time   |
|-------------|-------------|--------|---------|--------|
| Water Agent | Sól Epsom   | 1 g    | Mash    | 60 min |
| Fining      | Wirflfloc T | 1 g    | Boil    | 10 min |