

# Ananaweizein

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **16**
- SRM **5.2**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **64.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **37.5 liter(s)**
- Total mash volume **50 liter(s)**

## Steps

- Temp **44 C**, Time **10 min**
- Temp **65 C**, Time **45 min**
- Temp **74 C**, Time **20 min**

## Mash step by step

- Heat up **37.5 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **10 min** at **44C**
- Keep mash **45 min** at **65C**
- Keep mash **20 min** at **74C**
- Sparge using **39.2 liter(s)** of **76C** water or to achieve **64.2 liter(s)** of wort

## Fermentables

| Type  | Name                   | Amount        | Yield  | EBC |
|-------|------------------------|---------------|--------|-----|
| Grain | Pszeniczny             | 6 kg (48%)    | 85 %   | 4   |
| Grain | Briess - Pale Ale Malt | 5.5 kg (44%)  | 80 %   | 7   |
| Grain | Biscuit Malt           | 0.7 kg (5.6%) | 79 %   | 45  |
| Grain | Acid Malt              | 0.3 kg (2.4%) | 58.7 % | 6   |

## Hops

| Use for   | Name               | Amount | Time     | Alpha acid |
|-----------|--------------------|--------|----------|------------|
| Boil      | Hallertauer Taurus | 25 g   | 50 min   | 13 %       |
| Whirlpool | Lublin (Lubelski)  | 30 g   | 30 min   | 4.5 %      |
| Dry Hop   | Cascade            | 100 g  | 4 day(s) | 6 %        |

## Yeasts

| Name                                         | Type  | Form   | Amount | Laboratory |
|----------------------------------------------|-------|--------|--------|------------|
| WLP300 - Hefeweizen Ale Yeast                | Wheat | Liquid | 140 ml | White Labs |
| Gęstwa 5 dniowa rzadka (tak około 25 % wody) |       |        |        |            |

## Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

| Type   | Name            | Amount | Use for   | Time     |
|--------|-----------------|--------|-----------|----------|
| Flavor | Pulpa ananasowa | 3000 g | Secondary | 4 day(s) |

## Notes

- Temp zadania drożdży 17 stopni. Fermentacja w 20.  
Minimalny underpitching.  
*Jun 17, 2022, 3:44 PM*
- Data ważenia 17.06.2022  
*Jun 17, 2022, 3:56 PM*