Pinacolada

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **50**
- SRM **4.7**
- Style **Spice, Herb, or Vegetable Beer**

Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **7.6 liter(s)**
- Total mash volume **9.8 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **7.6 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **4.7 liter(s)** of **76C** water or to achieve **10.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.33 kg *(55.4%)*	81 %	4
Grain	Pszeniczny	0.2 kg *(8.3%)*	85 %	4
Grain	Płatki pszeniczne	0.27 kg *(11.2%)*	85 %	3
Grain	Płatki owsiane	0.27 kg *(11.2%)*	85 %	3
Grain	Cookie VM	0.1 kg *(4.2%)*	75 %	45
Sugar	Milk Sugar (Lactose)	0.23 kg *(9.6%)*	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	8 g	60 min	7.8 %
Boil	HBC 472	25 g	5 min	10 %
Boil	Mosaic	25 g	5 min	10 %
Whirlpool	Mosaic	25 g	10 min	10 %
Dry Hop	Citra	30 g	3 day(s)	12 %
Dry Hop	HBC 472	30 g	3 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - London Ale III	Ale	Liquid	1 ml	Wyeast Labs

Notes

- 10 minut w 75 stopniach
  0.75 kg mrożonego ananasa
  150g płatków kokosowych (po odtłuszczaniu)
  2g wanilii do części (?)
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