

kwasek z marakuji

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **54**
- SRM **8.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **18.3 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **11.6 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.5 kg (57.4%)	85 %	7
Grain	Weyermann - Bohemian Pilsner Malt	1 kg (16.4%)	81 %	4
Grain	Pszeniczny	1 kg (16.4%)	85 %	4
Grain	Karmelowy Pszeniczny Strzegom	0.3 kg (4.9%)	79 %	130
Grain	Płatki owsiane	0.3 kg (4.9%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	35 g	60 min	12 %
Boil	Amarillo	30 g	10 min	9.5 %
Dry Hop	Mosaic	30 g	4 day(s)	10 %
Dry Hop	pulpa mango	500 g	4 day(s)	1 %
Dry Hop	pulpa marakuja	1000 g	4 day(s)	1 %
Dry Hop	citra	50 g	4 day(s)	1 %

Yeasts

Name	Type	Form	Amount	Laboratory
us 05	Ale	Dry	11.5 g	---