

# Marakuja IPA półsłodkie

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **42**
- SRM **5.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **28.4 liter(s)**

## Steps

- Temp **70 C**, Time **90 min**
- Temp **73 C**, Time **20 min**
- Temp **79 C**, Time **1 min**

## Mash step by step

- Heat up **21.3 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **90 min** at **70C**
- Keep mash **20 min** at **73C**
- Keep mash **1 min** at **79C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3.5 kg (49.3%)	82 %	4
Grain	Strzegom Wiedeński	2 kg (28.2%)	79 %	10
Grain	Weyermann pszeniczny jasny	0.5 kg (7%)	80 %	6
Grain	Caramel/Crystal Malt - 10L	0.7 kg (9.9%)	75 %	10
Grain	Karmelowy Jasny 30EBC	0.4 kg (5.6%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	50 g	60 min	3.5 %
Boil	Lublin (Lubelski)	30 g	60 min	4 %
Boil	Cascade PL	40 g	60 min	5.2 %
Whirlpool	Motueka	50 g	0 min	7 %
Whirlpool	Lemon drop	25 g	0 min	4.6 %
Dry Hop	Summer	25 g	7 day(s)	6.4 %
Dry Hop	Ella (AUS)	25 g	7 day(s)	14.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM55 Zielone Wzgórze	Ale	Slant	250 ml	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	pulpa z Marakui	680 g	Secondary	7 day(s)
Flavor	suszone skórki pomarańczy	50 g	Boil	10 min
Flavor	suszone skórki cytryny	50 g	Boil	10 min
Flavor	aromat chmielowy citrusy	3 g	Bottling	---
Flavor	aromat marakuja	25 g	Bottling	---