

# Marakuja

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **23**
- SRM ---
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	1.4 kg (71.4%)	80 %	---
Sugar	Syrop Malinowy	0.56 kg (28.6%)	80 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	10 g	60 min	10 %
Boil	Lemon drop	10 g	10 min	4.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
kveik	Ale	Liquid	10 ml	FM53

## Extras

Type	Name	Amount	Use for	Time
Flavor	Sok z marakuji	700 g	Primary	5 day(s)

## Notes

- Najpierw drożdże dodano do samego ekstraktu 1l, po 2 dniach dodano sok z marakuji  
*Jul 23, 2017, 5:06 PM*