

W043 - American wheat z marakuja

- Gravity **12.3 BLG**
- ABV **5.4 %**
- IBU **20.5**
- SRM **11.2**

Batch size

- Expected quantity of finished beer **14.5 liter(s)**
- Trub loss **0 %**
- Size with trub loss **14.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.67 liter(s)**

Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.25 liter(s)**
- Total mash volume **15 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **11.25 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **75C**
- Sparge using **12.2 liter(s)** of **76C** water or to achieve **19.67 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BEST Pale Ale (BESTMALZ)	1.6 kg	82.8 %	15
Grain	BEST Pilsen Malt (BESTMALZ)	0.8 kg	82.8 %	8
Grain	BEST Wheat Malt (BESTMALZ)	0.8 kg	83.5 %	11
Grain	Wheat	0.05 kg	83 %	15
Grain	Fruit - Passion fruit	0.5 kg	23 %	52

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Izabella	5 g	15 min	4.7 %
Boil	Junga	5 g	15 min	11.3 %
	Izabella	20 g	20 min	4.7 %
	Junga	20 g	20 min	11.3 %
Dry Hop	Izabella	25 g	4 day(s)	4.7 %
Dry Hop	Junga	25 g	4 day(s)	11.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Stare nadreńskie	Ale	Liquid	ml	Fermentum Mobile
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Extras

Type	Name	Amount	Use for	Time
Fining	Łuska ryżowa	0.08 g	Mash	0 min