American wheat IPA with passion fruit

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **44**
- SRM **5.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **10.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **7 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2 kg *(57.1%)*	79 %	6
Grain	Viking Wheat Malt	1 kg *(28.6%)*	83 %	5
Grain	Płatki pszeniczne	0.5 kg *(14.3%)*	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	10 g	60 min	15.5 %
Whirlpool	Mosaic	25 g	20 min	12.8 %
Dry Hop	Mosaic	25 g	3 day(s)	12.8 %
Dry Hop	Galaxy	50 g	4 day(s)	14 %

Extras

Type	Name	Amount	Use for	Time
Other	Pulpa marakui	500 g	Primary	14 day(s)

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.