

w27marakuja

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **15**
- SRM **3.8**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **12.4 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **18.4 liter(s)**

Mash information

- Mash efficiency **66 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **18.5 liter(s)**
- Total mash volume **22.2 liter(s)**

Steps

- Temp **72 C**, Time **60 min**

Mash step by step

- Heat up **18.5 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **72C**
- Sparge using **3.6 liter(s)** of **76C** water or to achieve **18.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	1.8 kg (48.6%)	83 %	4
Grain	Pilzneński	1.8 kg (48.6%)	81 %	4
Grain	Żytni	0.1 kg (2.7%)	85 %	8

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Galaxy	15 g	30 min	17 %