

# Sweet Passionfruit Wheat Ale

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **29**
- SRM **3.6**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **2000 liter(s)**
- Trub loss **2 %**
- Size with trub loss **2040 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **2352 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **1275 liter(s)**
- Total mash volume **1700 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **1275 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **1502 liter(s)** of **76C** water or to achieve **2352 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 275 kg (64.7%) | 80 %  | 5   |
| Grain | Pszeniczny           | 150 kg (35.3%) | 85 %  | 4   |

## Hops

| Use for | Name                   | Amount | Time     | Alpha acid |
|---------|------------------------|--------|----------|------------|
| Boil    | Columbus/Tomahawk/Zeus | 500 g  | 60 min   | 15.5 %     |
| Boil    | Columbus/Tomahawk/Zeus | 1500 g | 30 min   | 15.5 %     |
| Dry Hop | Amarillo               | 8000 g | 7 day(s) | 9.5 %      |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 1000 g | Fermentis  |

## Extras

| Type   | Name           | Amount  | Use for   | Time     |
|--------|----------------|---------|-----------|----------|
| Flavor | Maltodekstryna | 15000 g | Boil      | 5 min    |
| Flavor | Pulpa Mango    | 20000 g | Secondary | 7 day(s) |
| Flavor | Pulpa Marakuja | 40000 g | Secondary | 7 day(s) |