

## #37 Sour IPA z marakują

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **45**
- SRM **5.5**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **14 %**
- Size with trub loss **9.1 liter(s)**
- Boil time **30 min**
- Evaporation rate **30 %/h**
- Boil size **12.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.2 liter(s)**
- Total mash volume **12.2 liter(s)**

### Fermentables

| Type  | Name                 | Amount          | Yield | EBC |
|-------|----------------------|-----------------|-------|-----|
| Grain | Pilzneński           | 2.25 kg (73.5%) | 81 %  | 4   |
| Grain | Pszeniczny           | 0.6 kg (19.6%)  | 85 %  | 4   |
| Grain | Weyermann - Carapils | 0.12 kg (3.9%)  | 78 %  | 4   |
| Grain | Red Ale Viking Malt  | 0.09 kg (2.9%)  | 75 %  | 70  |

### Hops

| Use for   | Name  | Amount | Time     | Alpha acid |
|-----------|-------|--------|----------|------------|
| Whirlpool | Citra | 50 g   | 25 min   | 12.9 %     |
| Dry Hop   | Zappa | 40 g   | 2 day(s) | 4.2 %      |

### Yeasts

| Name                             | Type | Form | Amount | Laboratory |
|----------------------------------|------|------|--------|------------|
| Lallemand - WildBrew Philly Sour | Ale  | Dry  | 11 g   | ---        |

### Extras

| Type   | Name            | Amount | Use for   | Time     |
|--------|-----------------|--------|-----------|----------|
| Flavor | Pulpa z marakui | 800 g  | Secondary | 7 day(s) |

### Notes

- Raczej będzie pulpa z zawartością 19 g cukru na 100 g płynu  
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