Marakujak

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **34**
- SRM **4.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **16.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.9 liter(s)**

Mash information

- Mash efficiency **74 %**
- Liquor-to-grist ratio **4.22 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **68 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **20 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **5.7 liter(s)** of **76C** water or to achieve **20.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg *(65.1%)*	80 %	5
Grain	Płatki pszeniczne	0.625 kg *(11.6%)*	60 %	3
Grain	Płatki owsiane	0.625 kg *(11.6%)*	60 %	3
Sugar	Milk Sugar (Lactose)	0.625 kg *(11.6%)*	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	13 g	60 min	13.2 %
Boil	Simcoe	25 g	10 min	13.2 %
Aroma (end of boil)	Eureka!	30 g	0 min	18 %
Zostawić na 10 minut				
Dry Hop	Ekuanot	50 g	10 day(s)	14 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M12 Voss Kveik	Ale	Dry	10 g	Mangrove Jack's

Extras

Type	Name	Amount	Use for	Time
Other	Łuska ryżowa	230 g	Mash	80 min
Namoczyć w gorącej wodzie przez 0,5 h; Wymieszać z zasypem				
Fining	Whirlfloc	1.25 g	Boil	10 min
Flavor	Puree Marakuja	1000 g	Primary	10 day(s)
Początek fermentacji cichej				

Notes

- - Oczekiwana gęstość przed gotowaniem: 12.1 BLG

  - Burzliwa: 7-10 dni @ 21-25 st.

  - Cicha: 5-7 dni @ 21-25 st.

  - Dodatkowe klarowanie, zlać na: 2-3 dni

  - Nagazowanie: 2.2 vol.

  - Leżakowanie: 30 dni
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