

Passion fruit APA

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **11**
- SRM **3.7**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25 liter(s)**

Steps

- Temp **72 C**, Time **75 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **20 liter(s)** of strike water to **78.5C**
- Add grains
- Keep mash **75 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **11.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (60%)	80 %	4
Grain	Viking Pale Ale malt	1.5 kg (30%)	80 %	5
Grain	Płatki owsiane	0.5 kg (10%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	WAI-ITI	50 g	15 min	4.1 %
Dry Hop	Nelson Sauvín	50 g	2 day(s)	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
us05	Ale	Dry	11.5 g	---

Extras

Type	Name	Amount	Use for	Time
Other	ksylitol	300 g	Boil	10 min
Flavor	Pulpa z marakuji	1000 g	Secondary	7 day(s)

Notes

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

- Ksylitol dodać na ostatnie 5' gotowania, po wcześniejszym sprawdzeniu ekstraktu.
Pulpa z marakui na 5 dni w 18*, 2 dni cold crush
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