

Amerikanskij szpion z marakhooyą

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **68**
- SRM **8.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

Steps

- Temp **66 C**, Time **90 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **24 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **0 min** at **78C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 7.5 kg (93.8%) | 80 % | 5 |
| Grain | Słód Caramunich Typ II Weyermann | 0.5 kg (6.3%) | 73 % | 120 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|-----------|------------|
| Boil | Citra | 35 g | 60 min | 12 % |
| Boil | Mosaic | 10 g | 60 min | 10 % |
| Boil | Citra | 25 g | 20 min | 12 % |
| Boil | Mosaic | 10 g | 20 min | 10 % |
| Boil | Citra | 10 g | 10 min | 12 % |
| Boil | Mosaic | 10 g | 10 min | 10 % |
| Dry Hop | Citra | 30 g | 10 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------------------|--------|-----------|----------|
| Flavor | pulpa z Marakui | 600 g | Secondary | 4 day(s) |
| Fining | Mech irlandzki | 7 g | Boil | 10 min |
| Spice | Zest z 2 pomarańczy | 50 g | Boil | 5 min |
| Spice | GÓWNO | 1200 g | Boil | 60 min |