

# Juicy sour marakuja

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU ---
- SRM **4.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt        | 4 kg (69%)     | 80 %  | 5   |
| Grain | Słód owsiany Fawcett        | 0.7 kg (12.1%) | 61 %  | 5   |
| Grain | Płatki owsiane              | 0.5 kg (8.6%)  | 60 %  | 3   |
| Grain | Płatki pszeniczne           | 0.5 kg (8.6%)  | 60 %  | 3   |
| Grain | Weyermann - Acidulated Malt | 0.1 kg (1.7%)  | 80 %  | 6   |

## Hops

| Use for   | Name   | Amount | Time     | Alpha acid |
|-----------|--------|--------|----------|------------|
| Whirlpool | Citra  | 60 g   | 0 min    | 12 %       |
| Whirlpool | Simcoe | 60 g   | 0 min    | 13.2 %     |
| Dry Hop   | Mosaic | 150 g  | 4 day(s) | 10 %       |

## Extras

| Type   | Name            | Amount | Use for   | Time      |
|--------|-----------------|--------|-----------|-----------|
| Flavor | Pulpa z marakui | 1000 g | Secondary | 14 day(s) |

## Notes

- Chmiele citra i simcoe dodane na hop stand po schłodzeniu do 70C trzymane przez 20 min  
*Jun 19, 2021, 1:06 PM*