

# KWAS GUAVA MARAKUJA MANGO

- Gravity **8.8 BLG**
- ABV **3.4 %**
- IBU **7**
- SRM **2.6**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **30 min**
- Evaporation rate **15 %/h**
- Boil size **25.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **10 liter(s)**
- Total mash volume **12.5 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **10 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **1 min** at **76C**
- Sparge using **18.3 liter(s)** of **76C** water or to achieve **25.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1 kg (32.4%)	80 %	5
Grain	Viking Wheat Malt	1 kg (32.4%)	83 %	5
Grain	Płatki pszeniczne	0.5 kg (16.2%)	85 %	3
Sugar	Sugar, Table (Sucrose)	0.591 kg (19.1%)	100 %	2

Cukier pochodzący z pulp owocowych

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	40 g	3 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
KVEIK OSLO	Ale	Slant	5 ml	---

## Extras

Type	Name	Amount	Use for	Time
Other	PULPA Z GUAVY	1700 g	Secondary	7 day(s)
Other	PULPA Z MARAKUI	850 g	Secondary	7 day(s)
Other	PULPA Z MANGO	1000 g	Secondary	7 day(s)