

Marakuja Mango Sour

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **22**
- SRM **5**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **8 %**
- Size with trub loss **24.8 liter(s)**
- Boil time **50 min**
- Evaporation rate **10 %/h**
- Boil size **29.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **25.6 liter(s)**
- Total mash volume **32 liter(s)**

Steps

- Temp **68 C**, Time **50 min**
- Temp **73 C**, Time **15 min**

Mash step by step

- Heat up **25.6 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **50 min** at **68C**
- Keep mash **15 min** at **73C**
- Sparge using **10.2 liter(s)** of **76C** water or to achieve **29.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4 kg (62.5%)	85 %	7
Grain	Weyermann pszeniczny jasny	2 kg (31.3%)	80 %	6
Grain	Płatki owsiane	0.4 kg (6.3%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	40 min	13.5 %
Aroma (end of boil)	Cascade	20 g	5 min	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - WildBrew Philly Sour	Ale	Slant	100 ml	Lallemand

Extras

Type	Name	Amount	Use for	Time
Flavor	Pulpa z Marakuji	1000 g	Secondary	7 day(s)
Water Agent	Ksylitol	30 g	Primary	2 day(s)