

## w27marakuja

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **15**
- SRM **3.8**
- Style **Fruit Beer**

### Batch size

- Expected quantity of finished beer **12.4 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **18.4 liter(s)**

### Mash information

- Mash efficiency **66 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **18.5 liter(s)**
- Total mash volume **22.2 liter(s)**

### Steps

- Temp **72 C**, Time **60 min**

### Mash step by step

- Heat up **18.5 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **72C**
- Sparge using **3.6 liter(s)** of **76C** water or to achieve **18.4 liter(s)** of wort

### Fermentables

| Type  | Name        | Amount         | Yield | EBC |
|-------|-------------|----------------|-------|-----|
| Grain | Pszeniczny  | 1.8 kg (48.6%) | 83 %  | 4   |
| Grain | Pilznieński | 1.8 kg (48.6%) | 81 %  | 4   |
| Grain | Żytni       | 0.1 kg (2.7%)  | 85 %  | 8   |

### Hops

| Use for   | Name   | Amount | Time   | Alpha acid |
|-----------|--------|--------|--------|------------|
| Whirlpool | Galaxy | 15 g   | 30 min | 17 %       |