

## #50 Marakuja pale ale

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **26**
- SRM **6**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **0 %**
- Size with trub loss **12 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **13.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.1 liter(s)**

### Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

### Mash step by step

- Heat up **10.2 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Sparge using **6.1 liter(s)** of **76C** water or to achieve **13.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.6 kg (82.5%)	80 %	5
Grain	Abbey Castle	0.2 kg (6.3%)	80 %	45
Grain	Carabelge	0.1 kg (3.2%)	80 %	30
Sugar	Pulpa z Marakuii	0.25 kg (7.9%)	20 %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	15 g	60 min	6 %
Boil	Huell Melon	15 g	10 min	7.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
S-33	Ale	Dry	9.42 g	---