

## 86. Sour z Marakują

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **12**
- SRM **3.5**
- Style **Fruit Beer**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**

### Mash step by step

- Heat up **15 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **18.6 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

### Fermentables

| Type    | Name                  | Amount         | Yield | EBC |
|---------|-----------------------|----------------|-------|-----|
| Grain   | Pilzneński            | 4.5 kg (81.8%) | 81 %  | 4   |
| Adjunct | Pszenica niesłodowana | 0.5 kg (9.1%)  | 75 %  | 3   |
| Grain   | Płatki owsiane        | 0.5 kg (9.1%)  | 85 %  | 3   |

### Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | Citra | 10 g   | 60 min | 12 %       |

### Yeasts

| Name   | Type | Form   | Amount  | Laboratory |
|--------|------|--------|---------|------------|
| WLP644 | Ale  | Liquid | 1000 ml | Fermentis  |

### Notes

- Marakuja pulpa 100%, 1,5 kg  
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