

American Wheat Z MARAKUJA

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **11**
- SRM **4.2**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **23.5 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **18.8 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **9.7 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.3 kg (48.9%) | 80 % | 5 |
| Grain | Weyermann pszeniczny jasny | 2 kg (42.6%) | 80 % | 6 |
| Grain | Płatki pszeniczne | 0.4 kg (8.5%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------------------|--------|--------|------------|
| Boil | Magnat | 10 g | 20 min | 11.7 % |
| Aroma (end of boil) | Lublin (Lubelski) PH | 20 g | 5 min | 5.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------------|------|-------|--------|------------|
| WLP090 - San Diego Super Yeast | Ale | Slant | 200 ml | White Labs |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|----------------|--------|-----------|----------|
| Water Agent | NaCl | 4.2 g | Mash | 60 min |
| Flavor | PULPA MARACUJA | 2000 g | Secondary | 5 day(s) |