

Fruit Ale z marakują

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **30**
- SRM **3.9**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.3 liter(s)**
- Total mash volume **8.4 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **6.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (95.2%)	80 %	5
Grain	Carahell	0.1 kg (4.8%)	77 %	26

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	5 g	60 min	8 %
Boil	Centennial	10 g	30 min	8 %
Boil	Amarillo Centennial	10 g	10 min	8 %
Dry Hop	Amarillo Centennial Galaxy	30 g	2 day(s)	8 %

Yeasts

Name	Type	Form	Amount	Laboratory
s-05	Ale	Dry	6 g	---

Extras

Type	Name	Amount	Use for	Time
Other	Laktoza	100 g	Boil	10 min
Flavor	Pulpa z marakują	500 g	Secondary	7 day(s)