

# Kwaśne piwo z marakują, ananase, brzoskwinia

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **11**
- SRM **5.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

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

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	5 kg (76.9%)	80 %	7
Grain	Słód owsiany Fawcett	1 kg (15.4%)	61 %	5
Grain	Płatki pszeniczne błyskawiczne	0.5 kg (7.7%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	30 g	10 min	10.5 %
Aroma (end of boil)	Citra	30 g	0 min	13 %
Dry Hop	Citra	60 g	2 day(s)	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11.5 g	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	Laktoza	250 g	Boil	15 min
Other	Marakuja	1000 g	Secondary	14 day(s)
Other	Brzoskwinia	1000 g	Secondary	14 day(s)

Other	Ananas	1000 g	Secondary	14 day(s)
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