

## marakuja 2.0

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **35**
- SRM **4.1**
- Style **Fruit Beer**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Steps

- Temp **69 C**, Time **60 min**

### Mash step by step

- Heat up **18 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount       | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (83.3%) | 80 %  | 5   |
| Grain | Płatki owsiane       | 1 kg (16.7%) | 60 %  | 3   |

### Hops

| Use for   | Name  | Amount | Time   | Alpha acid |
|-----------|-------|--------|--------|------------|
| Whirlpool | citra | 100 g  | 20 min | 12 %       |

### Yeasts

| Name | Type | Form  | Amount | Laboratory |
|------|------|-------|--------|------------|
| us04 | Ale  | Slant | 50 ml  | ---        |

### Extras

| Type   | Name                 | Amount | Use for   | Time     |
|--------|----------------------|--------|-----------|----------|
| Flavor | pulpa marakuji light | 1000 g | Secondary | 5 day(s) |
| Flavor | pulpa mango          | 5000 g | Secondary | 5 day(s) |