

# Marakuja Phill Sour

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **21**
- SRM **4.6**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **8 %**
- Size with trub loss **29.2 liter(s)**
- Boil time **50 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **25.6 liter(s)**
- Total mash volume **32 liter(s)**

## Steps

- Temp **68 C**, Time **50 min**
- Temp **73 C**, Time **15 min**

## Mash step by step

- Heat up **25.6 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **50 min** at **68C**
- Keep mash **15 min** at **73C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount        | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt  | 4 kg (62.5%)  | 85 %  | 7   |
| Grain | Weyermann pszeniczny jasny | 2 kg (31.3%)  | 80 %  | 6   |
| Grain | Płatki owsiane             | 0.4 kg (6.3%) | 60 %  | 3   |

## Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | Magnum  | 20 g   | 40 min | 13.5 %     |
| Aroma (end of boil) | Cascade | 20 g   | 5 min  | 6 %        |

## Yeasts

| Name                             | Type | Form  | Amount | Laboratory |
|----------------------------------|------|-------|--------|------------|
| Lallemand - WildBrew Philly Sour | Ale  | Slant | 100 ml | Lallemand  |

## Extras

| Type        | Name             | Amount | Use for   | Time     |
|-------------|------------------|--------|-----------|----------|
| Flavor      | Pulpa z Marakuji | 1000 g | Secondary | 7 day(s) |
| Water Agent | Ksylitol         | 30 g   | Primary   | 2 day(s) |