

Marakuja sour

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **21**
- SRM **4.3**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.9 liter(s)**
- Total mash volume **9.2 liter(s)**

Steps

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

Mash step by step

- Heat up **6.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **8.1 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------|----------------|-------|-----|
| Grain | Castle Pale Ale | 1.2 kg (52.2%) | 80 % | 8 |
| Grain | Pszeniczny | 1 kg (43.5%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.1 kg (4.3%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Cascade | 5 g | 60 min | 6 % |
| Boil | Cascade | 10 g | 30 min | 6 % |
| Boil | Cascade | 15 g | 5 min | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| S-05 | Ale | Dry | 6 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|--------------------|--------|-----------|----------|
| Flavor | Przecier z marakui | 850 g | Secondary | 6 day(s) |
| Water Agent | kwas mlekowy | 20 g | Secondary | 6 day(s) |