

# marakuja wheat

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **24**
- SRM **4.6**

## 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 **27.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

## Steps

- Temp **62 C**, Time **25 min**
- Temp **72 C**, Time **35 min**

## Mash step by step

- Heat up **15.3 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **25 min** at **62C**
- Keep mash **35 min** at **72C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **27.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wheat Malt	2.1 kg (40.1%)	83 %	5
Grain	Strzegom Pilzneński	2.6 kg (49.6%)	80 %	4
Grain	Strzegom Karmel 30	0.4 kg (7.6%)	75 %	30
Sugar	Candi Sugar, Clear	0.14 kg (2.7%)	78.3 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	6.8 %
Boil	Amarillo	20 g	5 min	8.2 %
Aroma (end of boil)	Amarillo	30 g	0 min	8.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	8 g	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	marakuja puree	1000 g	Primary	14 day(s)