

# Marakuja

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **23**
- SRM ---
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Fermentables

| Type           | Name                       | Amount          | Yield | EBC |
|----------------|----------------------------|-----------------|-------|-----|
| Liquid Extract | WES ekstrakt słodowy jasny | 1.4 kg (71.4%)  | 80 %  | --- |
| Sugar          | Syrop Malinowy             | 0.56 kg (28.6%) | 80 %  | --- |

## Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | Mosaic     | 10 g   | 60 min | 10 %       |
| Boil    | Lemon drop | 10 g   | 10 min | 4.6 %      |

## Yeasts

| Name  | Type | Form   | Amount | Laboratory |
|-------|------|--------|--------|------------|
| kveik | Ale  | Liquid | 10 ml  | FM53       |

## Extras

| Type   | Name           | Amount | Use for | Time     |
|--------|----------------|--------|---------|----------|
| Flavor | Sok z marakuji | 700 g  | Primary | 5 day(s) |

## Notes

- Najpierw drożdże dodano do samego ekstraktu 1l, po 2 dniach dodano sok z marakuji  
*Jul 23, 2017, 5:06 PM*