

Pszeniczna marakuja

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **16**
- SRM **4.3**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **6.2 liter(s) / kg**
- Mash size **29.8 liter(s)**
- Total mash volume **34.6 liter(s)**

Steps

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

Mash step by step

- Heat up **29.8 liter(s)** of strike water to **70.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **1.5 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale ale Weyermann	2.4 kg (50%)	80 %	6
Grain	Pszeniczny Weyermann	2 kg (41.7%)	80 %	4
Grain	Monachijski Weyermann	0.4 kg (8.3%)	80 %	15

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Strata	10 g	60 min	15.5 %
Aroma (end of boil)	Sladek	30 g	0 min	7.89 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	10.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	Pulpa z marakui	1000 g	Primary	10 day(s)
Dodać w 3-4 dniu, zanim drożdże zaczną "sprzątać"				