

# Sweet Passionfruit Wheat Ale

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **29**
- SRM **3.6**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **2000 liter(s)**
- Trub loss **2 %**
- Size with trub loss **2040 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **2352 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **1275 liter(s)**
- Total mash volume **1700 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **1275 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **1502 liter(s)** of **76C** water or to achieve **2352 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	275 kg (64.7%)	80 %	5
Grain	Pszeniczny	150 kg (35.3%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	500 g	60 min	15.5 %
Boil	Columbus/Tomahawk/Zeus	1500 g	30 min	15.5 %
Dry Hop	Amarillo	8000 g	7 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	1000 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Maltodekstryna	15000 g	Boil	5 min
Flavor	Pulpa Mango	20000 g	Secondary	7 day(s)
Flavor	Pulpa Marakuja	40000 g	Secondary	7 day(s)