

# Marakuja IPA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **19**
- SRM **4.2**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **26.9 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.1 liter(s)**
- Total mash volume **28.4 liter(s)**

## Steps

- Temp **67 C**, Time **50 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **22.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **50 min** at **67C**
- Keep mash **15 min** at **72C**
- Sparge using **11.1 liter(s)** of **76C** water or to achieve **26.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.5 kg (55.6%)	81 %	4
Grain	Pszeniczny	2.5 kg (39.7%)	85 %	4
Grain	Weyermann - Acidulated Malt	0.3 kg (4.8%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Chinook	10 g	15 min	13 %
Aroma (end of boil)	Citra	10 g	15 min	12 %
Whirlpool	Citra	30 g	5 min	12 %
Whirlpool	Chinook	30 g	5 min	13 %
Dry Hop	Citra	110 g	5 day(s)	12 %
Dry Hop	Chinook	60 g	5 day(s)	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP067 Coastal Haze Ale Yeast Blend	Ale	Liquid	1000 ml	FM

## Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Flavor	laktoza	1 g	Boil	5 min
Flavor	marakuja	1 g	Secondary	10 day(s)