

## [28] i [29] □ Passion i Watermelon

- Gravity **10.5 BLG**
- ABV ---
- IBU **22**
- SRM **8**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.9 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Weyermann® Bavarian Hefeweizen	2 kg (64.5%)	94 %	22.5
Dry Extract	WES ekstrakt słodowy jasny	0.1 kg (3.2%)	80 %	12
Sugar	BA Brew Kit PLUS	1 kg (32.3%)	100 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	60 min	11.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05 z Safale S-33	Ale	Slant	2000 ml	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Other	Ksylitol	38 g	Boil	15 min
Other	Pulpa Marakuji	1000 g	Secondary	14 day(s)

### Notes

- po burzliwej oddzieliłem 5 litrów i dodałem 1 litr pulpy z marakuji  
a do reszty dodałem arbuza  
oczywiście podzieliłem na dwa fermentory  
*Aug 23, 2016, 10:10 AM*