

## #37 Sour IPA z marakują

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **45**
- SRM **5.5**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **14 %**
- Size with trub loss **9.1 liter(s)**
- Boil time **30 min**
- Evaporation rate **30 %/h**
- Boil size **12.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.2 liter(s)**
- Total mash volume **12.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.25 kg (73.5%)	81 %	4
Grain	Pszeniczny	0.6 kg (19.6%)	85 %	4
Grain	Weyermann - Carapils	0.12 kg (3.9%)	78 %	4
Grain	Red Ale Viking Malt	0.09 kg (2.9%)	75 %	70

### Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Citra	50 g	25 min	12.9 %
Dry Hop	Zappa	40 g	2 day(s)	4.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - WildBrew Philly Sour	Ale	Dry	11 g	---

### Extras

Type	Name	Amount	Use for	Time
Flavor	Pulpa z marakui	800 g	Secondary	7 day(s)

### Notes

- Raczej będzie pulpa z zawartością 19 g cukru na 100 g płynu  
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