

# Amerikanskij szpion z marakhooyą

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **68**
- SRM **8.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

## Steps

- Temp **66 C**, Time **90 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **24 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **0 min** at **78C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	7.5 kg (93.8%)	80 %	5
Grain	Słód Caramunich Typ II Weyermann	0.5 kg (6.3%)	73 %	120

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	35 g	60 min	12 %
Boil	Mosaic	10 g	60 min	10 %
Boil	Citra	25 g	20 min	12 %
Boil	Mosaic	10 g	20 min	10 %
Boil	Citra	10 g	10 min	12 %
Boil	Mosaic	10 g	10 min	10 %
Dry Hop	Citra	30 g	10 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	pulpa z Marakui	600 g	Secondary	4 day(s)
Fining	Mech irlandzki	7 g	Boil	10 min
Spice	Zest z 2 pomarańczy	50 g	Boil	5 min
Spice	GÓWNO	1200 g	Boil	60 min