

## marakuja 2.0

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **35**
- SRM **4.1**
- Style **Fruit Beer**

### 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 **18 liter(s)**
- Total mash volume **24 liter(s)**

### Steps

- Temp **69 C**, Time **60 min**

### Mash step by step

- Heat up **18 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (83.3%)	80 %	5
Grain	Płatki owsiane	1 kg (16.7%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	citra	100 g	20 min	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us04	Ale	Slant	50 ml	---

### Extras

Type	Name	Amount	Use for	Time
Flavor	pulpa marakuji light	1000 g	Secondary	5 day(s)
Flavor	pulpa mango	5000 g	Secondary	5 day(s)