

# 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

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