

# Marakuja IPA

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **54**
- SRM **6.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal Pale Ale	1.7 kg (50%)	80 %	35
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg (50%)	80 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	15 g	40 min	12.7 %
Boil	Simcoe	15 g	40 min	13.1 %
Aroma (end of boil)	Mosaic	15 g	10 min	11.4 %
Aroma (end of boil)	Citra	15 g	10 min	12.7 %
Dry Hop	Mosaic	15 g	7 day(s)	10 %
Dry Hop	Simcoe	15 g	7 day(s)	13.2 %