

# Marakuja IPA II

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **26**
- 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 **64 C**, Time **50 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **22.1 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **50 min** at **64C**
- 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	4 kg (63.5%)	81 %	4
Grain	Pszeniczny	2 kg (31.7%)	85 %	4
Grain	Weyermann - Acidulated Malt	0.3 kg (4.8%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	35 min	11 %
Aroma (end of boil)	Citra	20 g	10 min	12 %
Whirlpool	Citra	30 g	0 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us 05	Ale	Dry	23 g	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	laktoza	0.5 g	Boil	5 min
Flavor	marakuja	1500 g	Secondary	10 day(s)