

Passionfruit Wheat

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **22**
- SRM **7**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

Steps

- Temp **67 C**, Time **70 min**

Mash step by step

- Heat up **14.7 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Sparge using **18.8 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------------------|----------------|-------|-----|
| Grain | Pilzneński | 2.5 kg (51%) | 81 % | 4 |
| Grain | Pszeniczny | 1.5 kg (30.6%) | 85 % | 4 |
| Grain | Płatki pszeniczne | 0.2 kg (4.1%) | 60 % | 3 |
| Grain | Słód jęczmienny Caramunich typ I Weyermann | 0.7 kg (14.3%) | 73 % | 80 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------------|--------|----------|------------|
| Boil | Nelson Sauvín | 10 g | 60 min | 11 % |
| Boil | Nelson Sauvín | 15 g | 10 min | 11 % |
| Whirlpool | Motueka | 40 g | 10 min | 7 % |
| Dry Hop | Motueka | 40 g | 4 day(s) | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|------------|
| Danstar - Nottingham | Ale | Dry | 11.5 g | Danstar |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|------------------|--------|-----------|----------|
| Flavor | Pulpa z marakuji | 1000 g | Secondary | 7 day(s) |
|--------|------------------|--------|-----------|----------|