

#50 Marakuja pale ale

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **26**
- SRM **6**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **0 %**
- Size with trub loss **12 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **13.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.1 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **10.2 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Sparge using **6.1 liter(s)** of **76C** water or to achieve **13.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.6 kg (82.5%) | 80 % | 5 |
| Grain | Abbey Castle | 0.2 kg (6.3%) | 80 % | 45 |
| Grain | Carabelge | 0.1 kg (3.2%) | 80 % | 30 |
| Sugar | Pulpa z Marakuii | 0.25 kg (7.9%) | 20 % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------|--------|--------|------------|
| Boil | Sybilla | 15 g | 60 min | 6 % |
| Boil | Huell Melon | 15 g | 10 min | 7.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| S-33 | Ale | Dry | 9.42 g | --- |