

# Juicy sour marakuja

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU ---
- SRM **4.4**
- 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)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (69%)	80 %	5
Grain	Słód owsiany Fawcett	0.7 kg (12.1%)	61 %	5
Grain	Płatki owsiane	0.5 kg (8.6%)	60 %	3
Grain	Płatki pszeniczne	0.5 kg (8.6%)	60 %	3
Grain	Weyermann - Acidulated Malt	0.1 kg (1.7%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Citra	60 g	0 min	12 %
Whirlpool	Simcoe	60 g	0 min	13.2 %
Dry Hop	Mosaic	150 g	4 day(s)	10 %

## Extras

Type	Name	Amount	Use for	Time
Flavor	Pulpa z marakui	1000 g	Secondary	14 day(s)

## Notes

- Chmiele citra i simcoe dodane na hop stand po schłodzeniu do 70C trzymane przez 20 min  
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