

marakuja 2.0

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **29**
- SRM **4**
- Style **Fruit Beer**

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 **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **70 C**, Time **60 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **60 min** at **70C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (80%)	80 %	5
Grain	Płatki owsiane	1 kg (20%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	10 %
Whirlpool	Centennial	50 g	20 min	10.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
us05	Ale	Dry	12 g	---

Extras

Type	Name	Amount	Use for	Time
Flavor	pulpa marakuji light	1000 g	Secondary	5 day(s)
Flavor	pulpa mango	5000 g	Secondary	5 day(s)