

Marakuja

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **20**
- SRM **4.2**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.3 liter(s)**
- Total mash volume **17.1 liter(s)**

Steps

- Temp **62 C**, Time **15 min**
- Temp **72 C**, Time **50 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **13.3 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **15 min** at **62C**
- Keep mash **50 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **6.3 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (71.1%)	80 %	4
Grain	Pszeniczny	0.5 kg (11.8%)	85 %	4
Grain	Płatki owsiane	0.15 kg (3.6%)	85 %	3
Grain	Rye, Flaked	0.15 kg (3.6%)	78.3 %	4
Sugar	Laktoza	0.2 kg (4.7%)	100 %	---
Sugar	Pulpa marakuja	0.22 kg (5.2%)	100 %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Galaxy	15 g	20 min	15 %
Whirlpool	Vic Secret	15 g	20 min	16.3 %
Dry Hop	Galaxy	35 g	3 day(s)	15 %
Dry Hop	Vic Secret	35 g	3 day(s)	16.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	700 ml	Fermentis