

Passion Fruit & Pineapple sour

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **9**
- SRM **4.1**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **14.7 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **8.4 liter(s)**
- Total mash volume **11.4 liter(s)**

Steps

- Temp **64 C**, Time **60 min**

Mash step by step

- Heat up **8.4 liter(s)** of strike water to **71.9C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **9.3 liter(s)** of **76C** water or to achieve **14.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (62.5%)	80 %	4
Grain	Strzegom Pszeniczny	1 kg (31.3%)	81 %	6
Adjunct	maltodekstryna	0.2 kg (6.3%)	80 %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	3 g	60 min	16.5 %

Extras

Type	Name	Amount	Use for	Time
Other	marakuja pulpa	1000 g	Secondary	14 day(s)
Other	ananas sok NFC	750 g	Secondary	14 day(s)