

Pszeniczna marakuja

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **16**
- SRM **4.3**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **6.2 liter(s) / kg**
- Mash size **29.8 liter(s)**
- Total mash volume **34.6 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **29.8 liter(s)** of strike water to **70.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **1.5 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|---------------|-------|-----|
| Grain | Pale ale Weyermann | 2.4 kg (50%) | 80 % | 6 |
| Grain | Pszeniczny Weyermann | 2 kg (41.7%) | 80 % | 4 |
| Grain | Monachijski Weyermann | 0.4 kg (8.3%) | 80 % | 15 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Boil | Strata | 10 g | 60 min | 15.5 % |
| Aroma (end of boil) | Sladek | 30 g | 0 min | 7.89 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale | Dry | 10.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|---|-----------------|--------|---------|-----------|
| Flavor | Pulpa z marakui | 1000 g | Primary | 10 day(s) |
| Dodać w 3-4 dniu, zanim drożdże zaczną "sprzątać" | | | | |