

Marakuja hazy apa

- Gravity **20 BLG**
- ABV **8.8 %**
- IBU ---
- SRM **7.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

Steps

- Temp **64 C**, Time **35 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **24 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **35 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pale Ale strzegom	4 kg (50%)	79 %	6
Grain	Słód Pilzneński Viking Malt 3,2-4,5	1 kg (12.5%)	80 %	4
Grain	Płatki owsiane	1 kg (12.5%)	60 %	3
Grain	Słód Monachijski Typ II Viking Malt 12-18 EBC	2 kg (25%)	79 %	14

Notes

- Ilość do gotowanie 22,5 litra, ekstrakt 16BLG
Do gotowania: Marynka 38g - 25 min; Laktoza 0,7kg - 30 min
Po gotowaniu ekstrakt 20BLG

200g chmielu na cichą od 28.05 do 01.06
Po cichej 6 BLG
May 20, 2025, 9:11 AM