

#9 Pszenica z marakują na kveikach

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **13**
- SRM **3.8**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **25.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.9 liter(s)**
- Total mash volume **19.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2.25 kg (45.5%)	85 %	4
Grain	Pilzneński	1.5 kg (30.3%)	81 %	4
Grain	Viking Pale Ale malt	0.45 kg (9.1%)	80 %	5
Grain	Płatki pszeniczne	0.5 kg (10.1%)	60 %	3
Grain	Monachijski	0.25 kg (5.1%)	80 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	15 g	30 min	5.1 %
Boil	Mandarina Bavaria	16 g	10 min	10 %
Aroma (end of boil)	Strata	18 g	0 min	13.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Voss Kveik	Ale	Dry	11 g	Lallemand

Extras

Type	Name	Amount	Use for	Time
Flavor	Pulpa z marakui	1000 g	Secondary	7 day(s)
Other	Łuska ryżowa	100 g	Mash	60 min
Other	kwask askorbinowy	4 g	Bottling	---
Water Agent	kwask fosforowy	2 g	Mash	60 min
Water Agent	kwask fosforowy - wysładzanie	2 g	Boil	30 min