

# American wheat IPA with passion fruit

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **44**
- SRM **5.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

## Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **10.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **7 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

## Fermentables

| Type  | Name              | Amount         | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 2 kg (57.1%)   | 79 %  | 6   |
| Grain | Viking Wheat Malt | 1 kg (28.6%)   | 83 %  | 5   |
| Grain | Płatki pszeniczne | 0.5 kg (14.3%) | 60 %  | 3   |

## Hops

| Use for   | Name                   | Amount | Time     | Alpha acid |
|-----------|------------------------|--------|----------|------------|
| Boil      | Columbus/Tomahawk/Zeus | 10 g   | 60 min   | 15.5 %     |
| Whirlpool | Mosaic                 | 25 g   | 20 min   | 12.8 %     |
| Dry Hop   | Mosaic                 | 25 g   | 3 day(s) | 12.8 %     |
| Dry Hop   | Galaxy                 | 50 g   | 4 day(s) | 14 %       |

## Extras

| Type  | Name          | Amount | Use for | Time      |
|-------|---------------|--------|---------|-----------|
| Other | Pulpa marakui | 500 g  | Primary | 14 day(s) |