

# American Wheat Z MARAKUJA

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **10**
- SRM **4.3**
- Style **American Wheat or Rye Beer**

## 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 **68 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **19.2 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **9.4 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.3 kg (47.9%)	80 %	5
Grain	Weyermann pszeniczny jasny	2 kg (41.7%)	80 %	6
Grain	Płatki pszeniczne	0.5 kg (10.4%)	80 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	20 min	11 %
Aroma (end of boil)	Lublin (Lubelski)	20 g	5 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fermentum mobile 54	Ale	Liquid	1500 ml	White Labs

## Extras

Type	Name	Amount	Use for	Time
Water Agent	NaCl	4.2 g	Mash	60 min
Flavor	PULPA MARACUJA	2000 g	Secondary	5 day(s)