

Juicy sour marakuja

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU ---
- SRM **4.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (69%) | 80 % | 5 |
| Grain | Słód owsiany Fawcett | 0.7 kg (12.1%) | 61 % | 5 |
| Grain | Płatki owsiane | 0.5 kg (8.6%) | 60 % | 3 |
| Grain | Płatki pszeniczne | 0.5 kg (8.6%) | 60 % | 3 |
| Grain | Weyermann - Acidulated Malt | 0.1 kg (1.7%) | 80 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------|--------|----------|------------|
| Whirlpool | Citra | 60 g | 0 min | 12 % |
| Whirlpool | Simcoe | 60 g | 0 min | 13.2 % |
| Dry Hop | Mosaic | 150 g | 4 day(s) | 10 % |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------------|--------|-----------|-----------|
| Flavor | Pulpa z marakui | 1000 g | Secondary | 14 day(s) |

Notes

- Chmiele citra i simcoe dodane na hop stand po schłodzeniu do 70C trzymane przez 20 min
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