

Marakuja

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **20**
- SRM **4.2**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.3 liter(s)**
- Total mash volume **17.1 liter(s)**

Steps

- Temp **62 C**, Time **15 min**
- Temp **72 C**, Time **50 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **13.3 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **15 min** at **62C**
- Keep mash **50 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **6.3 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|--------|-----|
| Grain | Strzegom Pilzneński | 3 kg (71.1%) | 80 % | 4 |
| Grain | Pszeniczny | 0.5 kg (11.8%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.15 kg (3.6%) | 85 % | 3 |
| Grain | Rye, Flaked | 0.15 kg (3.6%) | 78.3 % | 4 |
| Sugar | Laktoza | 0.2 kg (4.7%) | 100 % | --- |
| Sugar | Pulpa marakuja | 0.22 kg (5.2%) | 100 % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------|--------|----------|------------|
| Whirlpool | Galaxy | 15 g | 20 min | 15 % |
| Whirlpool | Vic Secret | 15 g | 20 min | 16.3 % |
| Dry Hop | Galaxy | 35 g | 3 day(s) | 15 % |
| Dry Hop | Vic Secret | 35 g | 3 day(s) | 16.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 700 ml | Fermentis |