

# Passion Fruit Wheat

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **18**
- SRM **4.2**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.1 liter(s)**
- Total mash volume **14.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	2.5 kg (67.6%)	81 %	6
Grain	Strzegom Pilzneński	1.2 kg (32.4%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Mandarina Bavaria	25 g	15 min	10 %
Dry Hop	Mandarina Bavaria	15 g	7 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	12 g	Safbrew

## Extras

Type	Name	Amount	Use for	Time
Other	płatki pszenne błyskawiczne	500 g	Boil	60 min
Flavor	pulpa z marakui	560 g	Secondary	7 day(s)