

# Passionfruit Wheat

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **22**
- SRM **7**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

## Steps

- Temp **67 C**, Time **70 min**

## Mash step by step

- Heat up **14.7 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Sparge using **18.8 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (51%)	81 %	4
Grain	Pszeniczny	1.5 kg (30.6%)	85 %	4
Grain	Płatki pszeniczne	0.2 kg (4.1%)	60 %	3
Grain	Słód jęczmienny Caramunich typ I Weyermann	0.7 kg (14.3%)	73 %	80

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvín	10 g	60 min	11 %
Boil	Nelson Sauvín	15 g	10 min	11 %
Whirlpool	Motueka	40 g	10 min	7 %
Dry Hop	Motueka	40 g	4 day(s)	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11.5 g	Danstar

## Extras

Type	Name	Amount	Use for	Time
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Flavor	Pulpa z marakuji	1000 g	Secondary	7 day(s)
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