

# Marakujak

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **34**
- SRM **4.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **16.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.9 liter(s)**

## Mash information

- Mash efficiency **74 %**
- Liquor-to-grist ratio **4.22 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

- Temp **68 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **20 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **5.7 liter(s)** of **76C** water or to achieve **20.9 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount           | Yield  | EBC |
|-------|----------------------|------------------|--------|-----|
| Grain | Viking Pale Ale malt | 3.5 kg (65.1%)   | 80 %   | 5   |
| Grain | Płatki pszeniczne    | 0.625 kg (11.6%) | 60 %   | 3   |
| Grain | Płatki owsiane       | 0.625 kg (11.6%) | 60 %   | 3   |
| Sugar | Milk Sugar (Lactose) | 0.625 kg (11.6%) | 76.1 % | 0   |

## Hops

| Use for              | Name    | Amount | Time      | Alpha acid |
|----------------------|---------|--------|-----------|------------|
| Boil                 | Simcoe  | 13 g   | 60 min    | 13.2 %     |
| Boil                 | Simcoe  | 25 g   | 10 min    | 13.2 %     |
| Aroma (end of boil)  | Eureka! | 30 g   | 0 min     | 18 %       |
| Zostawić na 10 minut |         |        |           |            |
| Dry Hop              | Ekuanot | 50 g   | 10 day(s) | 14 %       |

## Yeasts

| Name                           | Type | Form | Amount | Laboratory      |
|--------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M12 Voss Kveik | Ale  | Dry  | 10 g   | Mangrove Jack's |

## Extras

| Type                                                       | Name           | Amount | Use for | Time      |
|------------------------------------------------------------|----------------|--------|---------|-----------|
| Other                                                      | Łuska ryżowa   | 230 g  | Mash    | 80 min    |
| Namoczyć w gorącej wodzie przez 0,5 h; Wymieszać z zasypem |                |        |         |           |
| Fining                                                     | Whirlfloc      | 1.25 g | Boil    | 10 min    |
| Flavor                                                     | Puree Marakuja | 1000 g | Primary | 10 day(s) |
| Początek fermentacji cichej                                |                |        |         |           |

## Notes

- Oczekiwana gęstość przed gotowaniem: 12.1 BLG
  - Burzliwa: 7-10 dni @ 21-25 st.
  - Cicha: 5-7 dni @ 21-25 st.
  - Dodatkowe klarowanie, zlać na: 2-3 dni
  - Nagazowanie: 2.2 vol.
  - Leżakowanie: 30 dni
- Mar 6, 2025, 6:44 PM