

BANANA

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **12**
- SRM **3.8**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

Steps

- Temp **45 C**, Time **50 min**
- Temp **55 C**, Time **10 min**
- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **16.2 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **50 min** at **45C**
- Keep mash **10 min** at **55C**
- Keep mash **40 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **21.4 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.2 kg (39.3%)	81 %	4
Grain	Pszeniczny	3 kg (53.6%)	85 %	4
Grain	Strzegom Karmel 30	0.2 kg (3.6%)	75 %	30
Sugar	Candi Sugar, Clear	0.2 kg (3.6%)	78.3 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	20 g	60 min	5.5 %
Aroma (end of boil)	Tradition	10 g	10 min	5.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	30 ml	Fermentum Mobile

Notes

- Po 20 minutach przerwy maltozowej odebrane 4L gęstego zacieru.
Zacier gotowany przez 15 minut.
Zwrócony do głównego gara

Brzeczka zaszczipiona starterem 1L wykonanym z fiolki FM41
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