

Bananariush

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **12**
- SRM **4**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (60%) | 80 % | 5 |
| Grain | Viking Wheat Malt | 2 kg (40%) | 83 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------|--------|----------|------------|
| Boil | Nelson Sauvín | 10 g | 60 min | 9.4 % |
| Boil | Nelson Sauvín | 10 g | 5 min | 9.4 % |
| Dry Hop | Nelson Sauvín | 10 g | 7 day(s) | 9.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safbrew S-33 | Ale | Dry | 11 g | Safbrew |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------|--------|-----------|----------|
| Other | Banany | 3000 g | Secondary | 7 day(s) |
| Flavor | Laktoza | 500 g | Boil | 15 min |

Notes

- Banany po dokładnym wygotowaniu, w postaci puree dodają do piwa.

Można dodać na start, ale piwo wtedy się strasznie spieni, a na powierzchni utworzy się "skorupa" z cząsteczek banana- uwaga żeby nie wywaliło fermentora! Dodanie na fermentację cichą pozwoli na spokojniejszy przebieg fermentacji i uchroni przed "wulkanem".

Nov 17, 2020, 12:19 AM