

# Bananejro

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **12**
- SRM **4.1**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **6 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.9 liter(s)**
- Total mash volume **19.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	3 kg (60.6%)	85 %	4
Grain	Pilzneński	1.7 kg (34.3%)	81 %	4
Grain	Carahell	0.2 kg (4%)	77 %	26
Grain	Melanoidynowy	0.05 kg (1%)	75 %	60

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	30 g	50 min	4 %

## Extras

Type	Name	Amount	Use for	Time
Other	Mango	2000 g	Secondary	10 day(s)
Flavor	Laktoza	300 g	Secondary	10 day(s)