

# Bananowa pszenica żony

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **11**
- SRM **4.6**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **21.6 liter(s)**

## Steps

- Temp **44 C**, Time **20 min**
- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **2 min**

## Mash step by step

- Heat up **16.8 liter(s)** of strike water to **47.4C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **45 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	2.5 kg (52.1%)	81 %	6
Grain	Viking Pilsner malt	2 kg (41.7%)	82 %	4
Grain	Carahell	0.3 kg (6.3%)	77 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	10 g	60 min	4.5 %
Boil	Hallertauer Tradition	10 g	60 min	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale wb-06	Wheat	Dry	11.5 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Spice	Pupla bananowa	2000 g	Secondary	10 day(s)