

Bananowa Rewolucja Grodzisko-Pilzneńska

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **17**
- SRM **3.7**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **45 liter(s)**
- Trub loss **7 %**
- Size with trub loss **48.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **7 %/h**
- Boil size **56.7 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33.9 liter(s)**
- Total mash volume **45.2 liter(s)**

Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **33.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **30 min** at **72C**
- Sparge using **34.1 liter(s)** of **76C** water or to achieve **56.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------------|---------------|-------|-----|
| Grain | Weyermann pszeniczny jasny | 0.3 kg (2.7%) | 75 % | 6 |
| Grain | Grodziski pszeniczny wędzony dębem | 0.8 kg (7.1%) | 75 % | 3 |
| Grain | Strzegom Pilzneński | 10 kg (88.5%) | 80 % | 4 |
| Grain | Zakwaszający | 0.2 kg (1.8%) | 75 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 60 g | 60 min | 4 % |
| Boil | Lublin (Lubelski) | 40 g | 30 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------------------|------|------|--------|------------|
| Spirit Ferm - Aromatic Wine Complex | Wine | Dry | 40 g | --- |