

# Bananowy weizen

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **20**
- SRM **4**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **29.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **5.5 liter(s) / kg**
- Mash size **28.6 liter(s)**
- Total mash volume **33.8 liter(s)**

## Steps

- Temp **55 C**, Time **10 min**
- Temp **63 C**, Time **35 min**
- Temp **72 C**, Time **50 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **28.6 liter(s)** of strike water to **58.2C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **35 min** at **63C**
- Keep mash **50 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **6.2 liter(s)** of **76C** water or to achieve **29.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.6 kg (30.8%)	80 %	4
Grain	Castle Malting - Wheat Blanc	3.6 kg (69.2%)	83 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	21 g	50 min	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Slant	195 ml	Fermentum Mobile

## Notes

- Receptura oparta na artykule <http://braumagazin.de/article/brewing-bavarian-weissbier-all-you-ever-wanted-to-know/>  
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