

# Bardziej bananowy weizen

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **12**
- SRM **3.8**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	3.3 kg (58.9%)	85 %	4
Grain	Pilzneński	1.7 kg (30.4%)	81 %	4
Grain	Monachijski	0.3 kg (5.4%)	80 %	16
Grain	carapils	0.3 kg (5.4%)	80 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Mittelfruh	30 g	60 min	3.8 %
Aroma (end of boil)	Tettnang	15 g	5 min	3.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis WB-06	Wheat	Dry	11.5 g	---

## Extras

Type	Name	Amount	Use for	Time
Other	nagazowanie	8 g	Bottling	---
8g/L				