

# VERY LAZY DOG - BANANA DOG

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **20**
- SRM **3.9**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **25.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.8 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **33.2 liter(s)**

## Mash information

- Mash efficiency **79.6 %**
- Liquor-to-grist ratio **3.02 liter(s) / kg**
- Mash size **19 liter(s)**
- Total mash volume **25.3 liter(s)**

## Steps

- Temp **45 C**, Time **65 min**
- Temp **50 C**, Time **5 min**
- Temp **63 C**, Time **35 min**
- Temp **73 C**, Time **40 min**

## Mash step by step

- Heat up **19 liter(s)** of strike water to **49.1C**
- Add grains
- Keep mash **65 min** at **45C**
- Keep mash **5 min** at **50C**
- Keep mash **35 min** at **63C**
- Keep mash **40 min** at **73C**
- Sparge using **20.5 liter(s)** of **76C** water or to achieve **33.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann pszeniczny jasny	4 kg (63.5%)	80 %	4
Grain	Pilsner (2 Row) Bel	2 kg (31.7%)	79 %	3.5
Grain	zakwaszajacy	0.1 kg (1.6%)	79 %	5
Grain	Carahell	0.2 kg (3.2%)	77 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	30 g	60 min	7.1 %
Boil	Hersbrucker	13 g	15 min	2.7 %
Boil	Hersbrucker	2 g	10 min	2.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast 3638 Bavarian Wheat	Ale	Liquid	125 ml	---