

# Weizen Turbo Banan

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **25**
- SRM **4.7**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.1 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **18.9 liter(s)**

## Steps

- Temp **46 C**, Time **15 min**
- Temp **63 C**, Time **25 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **14.7 liter(s)** of strike water to **49.7C**
- Add grains
- Keep mash **15 min** at **46C**
- Keep mash **25 min** at **63C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **9.6 liter(s)** of **76C** water or to achieve **20.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wheat Malt	2.5 kg (59.5%)	83 %	5
Grain	Viking Pilsner malt	1.5 kg (35.7%)	82 %	4
Grain	Karmelowy Jasny 30EBC	0.2 kg (4.8%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	5 g	60 min	13.1 %
Whirlpool	Equinox	35 g	15 min	13.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP300 - Hefeweizen Ale Yeast	Wheat	Liquid	20 ml	White Labs

## Extras

Type	Name	Amount	Use for	Time
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Other	Puree Bananowe	1000 g	Secondary	5 day(s)
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## Notes

- drożdże bez startera by przy 12l. osiągnąć lekki Underpitching który ma uwydatnić aromaty Banana; W pierwszym dniu fermentacji cichej dodać Puree Bananowe 1kg dokładnie wymieszać starając się nie natlenić, po 5 dniach zaleca się ponownie zlać piwo znad osadu owocowego i pozostawić na 2-3dni.  
*Oct 6, 2019, 7:33 PM*