

Turbo Banan Weizen

- Gravity **12.1 BLG**
- ABV **---**
- IBU **16**
- SRM **6.1**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

Steps

- Temp **44 C**, Time **15 min**
- Temp **52 C**, Time **5 min**
- Temp **68 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **16.8 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **5 min** at **52C**
- Keep mash **40 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2.35 kg (42%)	82 %	4
Grain	Viking Wheat Malt	1.5 kg (26.8%)	83 %	5
Grain	Oats, Flaked	0.75 kg (13.4%)	80 %	2
Grain	Wheat, Flaked	0.75 kg (13.4%)	77 %	4
Grain	Karmelowy Pszeniczny Strzegom	0.25 kg (4.5%)	79 %	130

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	marynka	20 g	60 min	7.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
safale wb-06	Wheat	Dry	11.5 g	---

Extras

Type	Name	Amount	Use for	Time
Flavor	pieczony banan	2000 g	Secondary	7 day(s)
Water Agent	chlorek wapnia	5 g	Mash	60 min