

Prosty banan

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **55**
- SRM **5.7**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **0 %**
- Size with trub loss **15 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **15.2 liter(s)**
- Total mash volume **21.3 liter(s)**

Steps

- Temp **52 C**, Time **15 min**
- Temp **64 C**, Time **60 min**

Mash step by step

- Heat up **15.2 liter(s)** of strike water to **58.4C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **60 min** at **64C**
- Sparge using **9.9 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	1.3 kg (21.4%)	70 %	4
Grain	Viking Pale Ale malt	4.33 kg (71.2%)	70 %	5
Grain	płatki ryżowe	0.1 kg (1.6%)	50 %	1
Grain	Płatki owsiane	0.35 kg (5.8%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	40 min	14.7 %
Aroma (end of boil)	Columbus/Tomahawk/Zeus	15 g	0 min	15.5 %
Whirlpool	Azacca	25 g	0 min	14 %
Dry Hop	Azacca	25 g	---	14 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	30 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Fining	Płatki ryżowe	375 g	Mash	0 min

Fining	mech irlandzki	20 g	Boil	0 min
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Notes

- Odfermentowane do 3BLG, osad mało zwarty. W smaku słodki i średnio pijalny. Zmienić drożdże na S-04 albo S-05. Banany zagotować w piwie i wrzucić na cichą (zostawić banany, około 5 bananów / 10 l piwa).

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