# #1 Banana Milkshake

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **23**
- SRM **10.4**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Fermentables

| Type | Name | Amount | Yield | EBC |
|---|---|---|---|---|
| Liquid Extract | Bruntal Pale Ale | 1.7 kg *(87.2%)* | 80 % | 35 |
| Sugar | glukoza | 0.25 kg *(12.8%)* | 100 % | 0 |

## Hops

| Use for | Name | Amount | Time | Alpha acid |
|---|---|---|---|---|
| Boil | Magnum | 6 g | 60 min | 10 % |
| Boil | Magnum | 6 g | 30 min | 10 % |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|---|---|---|---|---|
| s-33 | Ale | Dry | 6 g | --- |

## Extras

| Type | Name | Amount | Use for | Time |
|---|---|---|---|---|
| Other | banany | 1500 g | Secondary | 7 day(s) |
| Flavor | laktoza | 250 g | Boil | 10 min |