

# Bananeizen

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **12**
- SRM **3.9**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **27 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **22.5 liter(s)**

## Steps

- Temp **44 C**, Time **15 min**
- Temp **50 C**, Time **10 min**
- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **47C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **10 min** at **50C**
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **27 liter(s)** of wort

## Fermentables

| Type  | Name                          | Amount         | Yield | EBC |
|-------|-------------------------------|----------------|-------|-----|
| Grain | Weyermann<br>pszeniczny jasny | 2.5 kg (55.6%) | 80 %  | 6   |
| Grain | Weyermann -<br>Pilsner Malt   | 2 kg (44.4%)   | 81 %  | 5   |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski) | 30 g   | 45 min | 4 %        |

## Yeasts

| Name            | Type  | Form | Amount | Laboratory |
|-----------------|-------|------|--------|------------|
| Fermentis WB-06 | Wheat | Dry  | 11.5 g | ---        |

## Extras

| Type   | Name        | Amount | Use for   | Time     |
|--------|-------------|--------|-----------|----------|
| Flavor | Pulpa Banan | 1000 g | Secondary | 5 day(s) |

## Notes

- Burzliwa:  
1-2 dzień - 21C  
3-4 dzień - 22C  
5-7 dzień - 25C  
Przelew na cichą (pół warki - 11l), dodanie pulpy, z drugiej połowy klasyczny weizen.  
Cicha w 25C, na dzień przed rozlewem obniżona temperatura do 18C  
*May 19, 2021, 6:05 PM*