

BANANA

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **29**
- SRM **28.4**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.7 liter(s)**
- Total mash volume **13.8 liter(s)**

Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **10.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **7.6 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Wheat, Flaked	1 kg (21.4%)	77 %	4
Grain	Pszeniczny	0.47 kg (10.1%)	80 %	4
Grain	Pilzneński	0.15 kg (3.2%)	81 %	4
Grain	Simpsons - Coffee Malt	0.2 kg (4.3%)	74 %	500
Grain	Strzegom pszenica prażona	0.2 kg (4.3%)	70 %	1000
Grain	Płatki owsiane	0.4 kg (8.6%)	85 %	3
Grain	Monachijski	0.35 kg (7.5%)	80 %	16
Grain	Cara-Pils/Dextrine	0.2 kg (4.3%)	72 %	10
Grain	Strzegom Karmel 30	0.1 kg (2.1%)	75 %	30
Sugar	Ris 25 blg	1.6 kg (34.3%)	25 %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	12 g	60 min	13.2 %