

Banana Boat

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **12**
- SRM **4.8**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **29.5 liter(s)**

Steps

- Temp **44 C**, Time **25 min**
- Temp **52 C**, Time **15 min**
- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **23.4 liter(s)** of strike water to **47.2C**
- Add grains
- Keep mash **25 min** at **44C**
- Keep mash **15 min** at **52C**
- Keep mash **45 min** at **63C**
- Keep mash **25 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pszeniczny | 3.7 kg (60.2%) | 85 % | 4 |
| Grain | Strzegom Wiedeński | 0.5 kg (8.1%) | 79 % | 10 |
| Grain | Pilzński | 1.7 kg (27.6%) | 81 % | 4 |
| Grain | Strzegom Bursztynowy | 0.25 kg (4.1%) | 70 % | 49 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 30 g | 60 min | 4.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------------------|-------|------|--------|-----------------|
| Mangrove Jack's M20 Bavarian Wheat | Wheat | Dry | 10 g | Mangrove Jack's |

Notes

- Pierwsze dwie przerwy tylko z pszenicą.
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