

# BANANAŁ

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **13**
- SRM **5.1**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **40 min**
- Evaporation rate **10 %/h**
- Boil size **24.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **19.2 liter(s)**

## Steps

- Temp **73 C**, Time **30 min**

## Mash step by step

- Heat up **14 liter(s)** of strike water to **82.8C**
- Add grains
- Keep mash **30 min** at **73C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **24.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (57.7%)	80 %	4
Grain	Pszeniczny	2 kg (38.5%)	85 %	4
Grain	Carawheat (GR)	0.2 kg (3.8%)	68 %	79

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	30 g	60 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	0.5 g	Safbrew