

# BananaRama

---

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **26**
- SRM **5.6**
- Style **American Pale Ale**

## 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)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **13.5 liter(s)**

## Steps

- Temp **70 C**, Time **60 min**

## Mash step by step

- Heat up **10.5 liter(s)** of strike water to **77.1C**
- Add grains
- Keep mash **60 min** at **70C**
- Sparge using **5.2 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	3 kg (100%)	80 %	7

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	20 g	30 min	5.1 %
Boil	East Kent Goldings	20 g	15 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM26 Belgijskie Pagórki	Ale	Liquid	50 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Other	Banany pieczone z cynamonem	1 g	Mash	60 min