

# Bananejro

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **12**
- SRM **4.1**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **6 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.9 liter(s)**
- Total mash volume **19.8 liter(s)**

## Fermentables

| Type  | Name          | Amount         | Yield | EBC |
|-------|---------------|----------------|-------|-----|
| Grain | Pszeniczny    | 3 kg (60.6%)   | 85 %  | 4   |
| Grain | Pilzneński    | 1.7 kg (34.3%) | 81 %  | 4   |
| Grain | Carahell      | 0.2 kg (4%)    | 77 %  | 26  |
| Grain | Melanoidynowy | 0.05 kg (1%)   | 75 %  | 60  |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski) | 30 g   | 50 min | 4 %        |

## Extras

| Type   | Name    | Amount | Use for   | Time      |
|--------|---------|--------|-----------|-----------|
| Other  | Mango   | 2000 g | Secondary | 10 day(s) |
| Flavor | Laktoza | 300 g  | Secondary | 10 day(s) |