

# Bananek

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- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **12**
- SRM **4.5**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

| Type  | Name       | Amount     | Yield | EBC |
|-------|------------|------------|-------|-----|
| Grain | Pszeniczny | 3 kg (50%) | 85 %  | 4   |
| Grain | Pilzneński | 3 kg (50%) | 81 %  | 4   |

## Hops

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

## Yeasts

| Name                  | Type  | Form | Amount | Laboratory |
|-----------------------|-------|------|--------|------------|
| Mauribrew Weiss Y1433 | Wheat | Dry  | 15 g   | AB Mauri   |

## Extras

| Type   | Name              | Amount | Use for   | Time      |
|--------|-------------------|--------|-----------|-----------|
| Flavor | Przecier bananowy | 1000 g | Secondary | 10 day(s) |