

# Bananowa Rewolucja Grodzisko-Pilzneńska

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **17**
- SRM **3.7**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **45 liter(s)**
- Trub loss **7 %**
- Size with trub loss **48.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **7 %/h**
- Boil size **56.7 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33.9 liter(s)**
- Total mash volume **45.2 liter(s)**

## Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **33.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **30 min** at **72C**
- Sparge using **34.1 liter(s)** of **76C** water or to achieve **56.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann pszeniczny jasny	0.3 kg (2.7%)	75 %	6
Grain	Grodziski pszeniczny wędzony dębem	0.8 kg (7.1%)	75 %	3
Grain	Strzegom Pilzneński	10 kg (88.5%)	80 %	4
Grain	Zakwaszający	0.2 kg (1.8%)	75 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	60 g	60 min	4 %
Boil	Lublin (Lubelski)	40 g	30 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Spirit Ferm - Aromatic Wine Complex	Wine	Dry	40 g	---