

# Bananowe

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **78**
- SRM **6.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **27.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (82%)	85 %	7
Grain	Weyermann - Carared	0.25 kg (4.1%)	75 %	45
Grain	Weyermann - Carapils	0.5 kg (8.2%)	78 %	4
Grain	Weyermann - Spelt Malt	0.25 kg (4.1%)	81 %	6
Grain	Platki orkiszowe	0.1 kg (1.6%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	50 g	60 min	12 %
Boil	Simcoe	25 g	10 min	13.2 %
Boil	Amarillo	25 g	10 min	9.5 %
Dry Hop	Citra	50 g	10 day(s)	12 %
Dry Hop	Simcoe	25 g	10 day(s)	13.2 %
Dry Hop	Amarillo	25 g	10 day(s)	9.5 %
Dry Hop	Cascade	50 g	10 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM54 Gorączka kalifornijska	Ale	Slant	150 ml	Fermentum Mobile