

Bananowy weizen

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **20**
- SRM **4**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **29.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **5.5 liter(s) / kg**
- Mash size **28.6 liter(s)**
- Total mash volume **33.8 liter(s)**

Steps

- Temp **55 C**, Time **10 min**
- Temp **63 C**, Time **35 min**
- Temp **72 C**, Time **50 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **28.6 liter(s)** of strike water to **58.2C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **35 min** at **63C**
- Keep mash **50 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **6.2 liter(s)** of **76C** water or to achieve **29.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 1.6 kg (30.8%) | 80 % | 4 |
| Grain | Castle Malting - Wheat Blanc | 3.6 kg (69.2%) | 83 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnum | 21 g | 50 min | 10.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|-------|-------|--------|------------------|
| FM41 Gwoździe i Banany | Wheat | Slant | 195 ml | Fermentum Mobile |

Notes

- Receptura oparta na artykule <http://braumagazin.de/article/brewing-bavarian-weissbier-all-you-ever-wanted-to-know/>
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