

# Banany i gwoździe

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **15**
- SRM **21.3**
- Style **Dunkelweizen**

## Batch size

- Expected quantity of finished beer **44 liter(s)**
- Trub loss **5 %**
- Size with trub loss **46.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **55.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33 liter(s)**
- Total mash volume **44 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **33 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **78C**
- Sparge using **33.7 liter(s)** of **76C** water or to achieve **55.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (27.3%)	80 %	5
Grain	Viking Wheat Malt	5 kg (45.5%)	83 %	5
Grain	Briess - Caracrytal Wheat Malt	1 kg (9.1%)	78 %	108
Grain	Fawcett - Pale Chocolate	1 kg (9.1%)	71 %	600
Grain	Weyermann - Dark Wheat Malt	1 kg (9.1%)	85 %	14

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	50 g	45 min	3.5 %
Boil	Rakau (NZ)	30 g	15 min	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Slant	1000 ml	Fermentum Mobile