

# SZPITALNY PROSTY BANAN

- Gravity **10.5 BLG**
- ABV ---
- IBU **20**
- SRM **13**
- Style **Dunkelweizen**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

## Steps

- Temp **55 C**, Time **20 min**
- Temp **64 C**, Time **40 min**
- Temp **76 C**, Time **20 min**

## Mash step by step

- Heat up **15.6 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **20 min** at **55C**
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **76C**
- Sparge using **23.8 liter(s)** of **76C** water or to achieve **34.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pszeniczny Bestmalz	5 kg (96.2%)	82 %	5
Grain	Strzegom Palone Ziarno Jęczmienia	0.2 kg (3.8%)	70 %	1000

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	11.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WB-06	Wheat	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Pulpa Bananowa z Mango	1000 g	Secondary	3 day(s)