

Weizen Turbo Banan

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **25**
- SRM **4.7**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.1 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **18.9 liter(s)**

Steps

- Temp **46 C**, Time **15 min**
- Temp **63 C**, Time **25 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **14.7 liter(s)** of strike water to **49.7C**
- Add grains
- Keep mash **15 min** at **46C**
- Keep mash **25 min** at **63C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **9.6 liter(s)** of **76C** water or to achieve **20.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Viking Wheat Malt | 2.5 kg (59.5%) | 83 % | 5 |
| Grain | Viking Pilsner malt | 1.5 kg (35.7%) | 82 % | 4 |
| Grain | Karmelowy Jasny 30EBC | 0.2 kg (4.8%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|--------|------------|
| Boil | Equinox | 5 g | 60 min | 13.1 % |
| Whirlpool | Equinox | 35 g | 15 min | 13.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------------|-------|--------|--------|------------|
| WLP300 - Hefeweizen Ale Yeast | Wheat | Liquid | 20 ml | White Labs |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|-------|----------------|--------|-----------|----------|
| Other | Puree Bananowe | 1000 g | Secondary | 5 day(s) |
|-------|----------------|--------|-----------|----------|

Notes

- drożdże bez startera by przy 12l. osiągnąć lekki Underpitching który ma uwydatnić aromaty Banana; W pierwszym dniu fermentacji cichej dodać Puree Bananowe 1kg dokładnie wymieszać starając się nie natlenić, po 5 dniach zaleca się ponownie zlać piwo z nad osadu owocowego i pozostawić na 2-3dni.
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