

# Banana Boat

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **12**
- SRM **4.8**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **29.5 liter(s)**

## Steps

- Temp **44 C**, Time **25 min**
- Temp **52 C**, Time **15 min**
- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **23.4 liter(s)** of strike water to **47.2C**
- Add grains
- Keep mash **25 min** at **44C**
- Keep mash **15 min** at **52C**
- Keep mash **45 min** at **63C**
- Keep mash **25 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	3.7 kg (60.2%)	85 %	4
Grain	Strzegom Wiedeński	0.5 kg (8.1%)	79 %	10
Grain	Pilzński	1.7 kg (27.6%)	81 %	4
Grain	Strzegom Bursztynowy	0.25 kg (4.1%)	70 %	49

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	30 g	60 min	4.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M20 Bavarian Wheat	Wheat	Dry	10 g	Mangrove Jack's

## Notes

- Pierwsze dwie przerwy tylko z pszenicą.  
*Apr 14, 2023, 1:09 AM*