

Bananowe

- Gravity **7.3 BLG**
- ABV **2.8 %**
- IBU **10**
- SRM **2.7**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **45 liter(s)**
- Trub loss **5 %**
- Size with trub loss **47.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **57 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|----------------|-------|-----|
| Grain | Pilznieński | 2.5 kg (39.7%) | 81 % | 4 |
| Grain | Pszeniczny | 3 kg (47.6%) | 85 % | 4 |
| Grain | Strzegom Wiedeński | 0.8 kg (12.7%) | 79 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Izabella | 30 g | 45 min | 6.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Wheat | Dry | 5.5 g | Fermentis |