

# Bananowy zawrót głowy

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **14**
- SRM **5.3**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.6 liter(s)**
- Total mash volume **19.5 liter(s)**

## Steps

- Temp **48 C**, Time **20 min**
- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **14.6 liter(s)** of strike water to **52.7C**
- Add grains
- Keep mash **20 min** at **48C**
- Keep mash **45 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **19.3 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

| Type  | Name                          | Amount          | Yield | EBC |
|-------|-------------------------------|-----------------|-------|-----|
| Grain | Pszeniczny                    | 3 kg (61.7%)    | 85 %  | 4   |
| Grain | Pilzneński                    | 0.3 kg (6.2%)   | 81 %  | 4   |
| Grain | Karmelowy Pszeniczny Strzegom | 0.065 kg (1.3%) | 79 %  | 130 |
| Grain | Monachijski                   | 1.5 kg (30.8%)  | 80 %  | 16  |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Sybilla | 50 g   | 30 min | 3.5 %      |

## Yeasts

| Name              | Type  | Form | Amount | Laboratory |
|-------------------|-------|------|--------|------------|
| Bavarian Wheat 11 | Wheat | Dry  | 10 g   | Gozdawa    |