

Hakuna Banana

- Gravity **12.1 BLG**
- ABV ---
- IBU **16**
- SRM **7**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **80 liter(s)**
- Trub loss **5 %**
- Size with trub loss **84 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **103.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **52.2 liter(s)**
- Total mash volume **69.6 liter(s)**

Steps

- Temp **44 C**, Time **20 min**
- Temp **55 C**, Time **15 min**
- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **52.2 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **15 min** at **55C**
- Keep mash **40 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **68.7 liter(s)** of **76C** water or to achieve **103.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pszeniczny Bestmalz	8.5 kg (48.9%)	82 %	5
Grain	Strzegom Pilzneński	8.5 kg (48.9%)	80 %	4
Grain	Crystal II	0.4 kg (2.3%)	71.1 %	200

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	80 g	60 min	5.4 %
Boil	Hersbrucker	30 g	20 min	4.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M20 Bavarian Wheat	Wheat	Dry	40 g	Mangrove Jack's