

Hefeweizen turbo banan

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **6**
- SRM **3.7**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **26.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **14.2 liter(s)**
- Total mash volume **18.5 liter(s)**

Steps

- Temp **45 C**, Time **10 min**
- Temp **53 C**, Time **15 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **14.2 liter(s)** of strike water to **48.8C**
- Add grains
- Keep mash **10 min** at **45C**
- Keep mash **15 min** at **53C**
- Keep mash **30 min** at **63C**
- Keep mash **20 min** at **72C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **26.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2.5 kg (58.1%)	85 %	4
Grain	Pilzneński	1.6 kg (37.2%)	81 %	4
Grain	Carahell	0.2 kg (4.7%)	77 %	26

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	relax	10 g	70 min	2.8 %
Aroma (end of boil)	relax	10 g	30 min	2.8 %
Aroma (end of boil)	relax	10 g	5 min	2.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	11.5 g	Safbrew

Extras

Type	Name	Amount	Use for	Time
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Flavor	Pulpa bananowa	1200 g	Secondary	14 day(s)
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Notes

- 3 puszki pulpy bananowej bez dodatku cukru.
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