

Looz bananas

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **18**
- SRM **5**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **19.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **15.2 liter(s)**
- Total mash volume **19 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------|----------------|-------|-----|
| Grain | Pilzneński | 2.5 kg (62.5%) | 81 % | 4 |
| Grain | Pszeniczny | 1 kg (25%) | 85 % | 4 |
| Sugar | Miodzio | 0.2 kg (5%) | 100 % | 1 |
| Grain | Amber Malt | 0.3 kg (7.5%) | 75 % | 70 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Mandarina Bavaria | 10 g | 60 min | 10 % |
| Aroma (end of boil) | Citra | 10 g | 5 min | 12 % |
| Boil | Citra | 5 g | 15 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------|-------|-------|--------|------------|
| Jakies kszeniczn3 | Lager | Slant | 500 ml | Lipowa |