

Pszeniczny Banan

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **13**
- SRM **4.1**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.6 liter(s)**
- Total mash volume **10.2 liter(s)**

Steps

- Temp **44 C**, Time **20 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **50 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **7.6 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **30 min** at **63C**
- Keep mash **50 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **7.7 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	1.1 kg (43.1%)	81 %	6
Grain	Viking Pilsner malt	1 kg (39.2%)	82 %	4
Grain	Płatki orkiszowe	0.4 kg (15.7%)	80 %	4
Grain	Acid Malt	0.05 kg (2%)	58.7 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	10 g	60 min	5.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
Bulldog Bavarian Wheat B49	Ale	Dry	11 g	---