Hakuna Banana #2

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **12**
- SRM **3.9**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **75 liter(s)**
- Trub loss **5 %**
- Size with trub loss **78.8 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **97.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **51.9 liter(s)**
- Total mash volume **69.2 liter(s)**

Steps

- Temp **45 C**, Time **20 min**
- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **51.9 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **20 min** at **45C**
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **62.5 liter(s)** of **76C** water or to achieve **97.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	11 kg *(63.6%)*	85 %	4
Grain	Strzegom Pilzneński	5.3 kg *(30.6%)*	80 %	4
Grain	Melanoiden Malt	0.5 kg *(2.9%)*	80 %	39
Grain	Strzegom pszenica prażona	0.5 kg *(2.9%)*	70 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	60 g	60 min	5.5 %
Boil	Hallertau	20 g	20 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mauribrew Weiss Y1433	Wheat	Dry	10 g	Mauribrew
na 25L				

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FM41 Gwoździe i Banany	Wheat	Liquid	20 ml	Fermentum Mobile
na 25L				
Safbrew WB-06	Wheat	Dry	20 g	Safbrew
na 25L				

Notes

- 44 st. C - przerwa ferulikowa - pH >5,7 - tylko ze słodem pszenicznym, po zakończeniu przerwy wrzucamy resztę słodów i podgrzewamy do kolejnej przerwy

  Drożdże zadać do brzeczki o temp. 12st. C

  Fermentować w temperaturze 19st.C
  Jun 20, 2017, 7:55 PM

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