

BANANA

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **29**
- SRM **28.4**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.7 liter(s)**
- Total mash volume **13.8 liter(s)**

Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **10.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **7.6 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|-----------------|-------|------|
| Grain | Wheat, Flaked | 1 kg (21.4%) | 77 % | 4 |
| Grain | Pszeniczny | 0.47 kg (10.1%) | 80 % | 4 |
| Grain | Pilzneński | 0.15 kg (3.2%) | 81 % | 4 |
| Grain | Simpsons - Coffee Malt | 0.2 kg (4.3%) | 74 % | 500 |
| Grain | Strzegom pszenica prażona | 0.2 kg (4.3%) | 70 % | 1000 |
| Grain | Płatki owsiane | 0.4 kg (8.6%) | 85 % | 3 |
| Grain | Monachijski | 0.35 kg (7.5%) | 80 % | 16 |
| Grain | Cara-Pils/Dextrine | 0.2 kg (4.3%) | 72 % | 10 |
| Grain | Strzegom Karmel 30 | 0.1 kg (2.1%) | 75 % | 30 |
| Sugar | Ris 25 blg | 1.6 kg (34.3%) | 25 % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnat | 12 g | 60 min | 13.2 % |