

Hakuna Banana DAMIAN

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **21**
- SRM **3.7**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **80 liter(s)**
- Trub loss **5 %**
- Size with trub loss **84 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **103.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **60 liter(s)**
- Total mash volume **80 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 **60 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 **63.5 liter(s)** of **76C** water or to achieve **103.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	10 kg (50%)	85 %	4
Grain	Strzegom Pilzneński	10 kg (50%)	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	40 g	60 min	15.5 %
Boil	Hallertau Tradition	50 g	20 min	5 %
Boil	Hallertau Tradition	50 g	1 min	5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	64 ml	Fermentum Mobile
na 25L				