

# Looz bananas

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- 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