

# Banan Hefen Weizen

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **10**
- SRM **4.2**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	2 kg (38.5%)	81 %	4
Grain	Pszeniczny	3 kg (57.7%)	85 %	4
Grain	Weyermann - Carared	0.2 kg (3.8%)	75 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	30 min	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	10 ml	Fermentum Mobile