

BananaRama

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **26**
- SRM **5.6**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **13.5 liter(s)**

Steps

- Temp **70 C**, Time **60 min**

Mash step by step

- Heat up **10.5 liter(s)** of strike water to **77.1C**
- Add grains
- Keep mash **60 min** at **70C**
- Sparge using **5.2 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|-------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 3 kg (100%) | 80 % | 7 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | East Kent Goldings | 20 g | 30 min | 5.1 % |
| Boil | East Kent Goldings | 20 g | 15 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|------|--------|--------|------------------|
| FM26 Belgijskie Pagórki | Ale | Liquid | 50 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------|-----------------------------|--------|---------|--------|
| Other | Banany pieczone z cynamonem | 1 g | Mash | 60 min |