

# Bananeizen

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **12**
- SRM **3.9**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **27 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **22.5 liter(s)**

## Steps

- Temp **44 C**, Time **15 min**
- Temp **50 C**, Time **10 min**
- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **47C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **10 min** at **50C**
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **27 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann pszeniczny jasny	2.5 kg (55.6%)	80 %	6
Grain	Weyermann - Pilsner Malt	2 kg (44.4%)	81 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	30 g	45 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis WB-06	Wheat	Dry	11.5 g	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	Pulpa Banan	1000 g	Secondary	5 day(s)

## Notes

- Burzliwa:

1-2 dzień - 21C

3-4 dzień - 22C

5-7 dzień - 25C

Przelew na cichą (pół warki - 11l), dodanie pulpy, z drugiej połowy klasyczny weizen.

Cicha w 25C, na dzień przed rozlewem obniżona temperatura do 18C

*May 19, 2021, 6:05 PM*