

# Bananowe

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- Gravity **7.3 BLG**
- ABV **2.8 %**
- IBU **10**
- SRM **2.7**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **45 liter(s)**
- Trub loss **5 %**
- Size with trub loss **47.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **57 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	2.5 kg (39.7%)	81 %	4
Grain	Pszeniczny	3 kg (47.6%)	85 %	4
Grain	Strzegom Wiedeński	0.8 kg (12.7%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Izabella	30 g	45 min	6.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Wheat	Dry	5.5 g	Fermentis