

## bananowy song

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- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **38**
- SRM **4.3**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

### Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **13.2 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **11.4 liter(s)** of **76C** water or to achieve **20.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Crisp	2 kg (40.8%)	83 %	6
Grain	Pilznieński	1.5 kg (30.6%)	81 %	4
Grain	Płatki owsiane	0.4 kg (8.2%)	85 %	3
Grain	Pszeniczny	0.5 kg (10.2%)	85 %	4
Sugar	Milk Sugar (Lactose)	0.5 kg (10.2%)	76.1 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	5 g	60 min	13 %
Boil	Mosaic	10 g	15 min	10 %
Boil	Simcoe	10 g	15 min	13.2 %
Whirlpool	Simcoe	15 g	40 min	13.2 %
Dry Hop	Citra	100 g	5 day(s)	12 %
Dry Hop	Denali	100 g	5 day(s)	14 %
Whirlpool	Mosaic	15 g	40 min	10 %
Dry Hop	Chinook	50 g	5 day(s)	13 %
Dry Hop	Equinox	60 g	5 day(s)	13.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Vermont Ale	Ale	Slant	150 ml	Yeast Bay

## Extras

Type	Name	Amount	Use for	Time
Flavor	Bannay	2500 g	Secondary	10 day(s)
Flavor	Laska wanilii	2 g	Boil	12 min
Flavor	Laska Wanilii	2 g	Secondary	5 day(s)
Flavor	PULPA MANGO	850 g	Secondary	10 day(s)

## Notes

- Banany na cichą pieczone.  
*Dec 30, 2017, 12:02 PM*