

Owa Bananowa (ni to witbier ni to weizen ni to belgijskie pszeniczne :P)

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **20**
- SRM **4**
- Style **Belgian Specialty Ale**

Batch size

- Expected quantity of finished beer **24.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.7 liter(s)**
- Boil time **100 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

Steps

- Temp **40 C**, Time **20 min**
- Temp **50 C**, Time **20 min**
- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **17.4 liter(s)** of strike water to **43.3C**
- Add grains
- Keep mash **20 min** at **40C**
- Keep mash **20 min** at **50C**
- Keep mash **60 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **21.3 liter(s)** of **76C** water or to achieve **32.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.6 kg (44.8%)	80 %	4
Grain	Strzegom Pszeniczny	1.2 kg (20.7%)	81 %	6
Grain	Abbey Malt Weyermann	0.1 kg (1.7%)	75 %	45
Grain	Płatki pszeniczne	1 kg (17.2%)	85 %	3
Grain	Płatki owsiane	0.4 kg (6.9%)	85 %	3
Grain	Weyermann pszeniczny jasny	0.5 kg (8.6%)	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	20 g	70 min	7 %
Boil	Perle	10 g	25 min	7 %
Boil	Lublin (Lubelski)	10 g	25 min	4 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	30 g	Boil	20 min
Spice	curasao	20 g	Boil	20 min
Spice	skórka słodkiej pomarańczy	20 g	Boil	20 min
Flavor	Skórka cytryny	16 g	Boil	20 min

Notes

- Drożdże zmieniamy na S-33 lub Brewferm Blanche
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