

Prosty banan

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **55**
- SRM **5.7**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **0 %**
- Size with trub loss **15 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **15.2 liter(s)**
- Total mash volume **21.3 liter(s)**

Steps

- Temp **52 C**, Time **15 min**
- Temp **64 C**, Time **60 min**

Mash step by step

- Heat up **15.2 liter(s)** of strike water to **58.4C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **60 min** at **64C**
- Sparge using **9.9 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-----------------|-------|-----|
| Grain | Pszeniczny | 1.3 kg (21.4%) | 70 % | 4 |
| Grain | Viking Pale Ale malt | 4.33 kg (71.2%) | 70 % | 5 |
| Grain | płatki ryżowe | 0.1 kg (1.6%) | 50 % | 1 |
| Grain | Płatki owsiane | 0.35 kg (5.8%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 30 g | 40 min | 14.7 % |
| Aroma (end of boil) | Columbus/Tomahawk/Zeus | 15 g | 0 min | 15.5 % |
| Whirlpool | Azacca | 25 g | 0 min | 14 % |
| Dry Hop | Azacca | 25 g | --- | 14 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|-------|--------|--------|------------------|
| FM41 Gwoździe i Banany | Wheat | Liquid | 30 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------------|--------|---------|-------|
| Fining | Płatki ryżowe | 375 g | Mash | 0 min |

| | | | | |
|--------|----------------|------|------|-------|
| Fining | mech irlandzki | 20 g | Boil | 0 min |
|--------|----------------|------|------|-------|

Notes

- Odfementowane do 3BLG, osad mało zwarty. W smaku słodki i średnio pijalny. Zmienić drożdże na S-04 albo S-05. Banany zagotować w piwie i wrzucić na cichą (zostawić banany, około 5 bananów / 10 l piwa).
Jul 4, 2021, 11:09 PM