

# Pszenica banany i gwoździe

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **12**
- SRM **5.1**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **26.1 liter(s)**
- Total mash volume **33.5 liter(s)**

## Steps

- Temp **44 C**, Time **120 min**
- Temp **63 C**, Time **30 min**
- Temp **73 C**, Time **45 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **26.1 liter(s)** of strike water to **47.4C**
- Add grains
- Keep mash **120 min** at **44C**
- Keep mash **30 min** at **63C**
- Keep mash **45 min** at **73C**
- Keep mash **1 min** at **78C**
- Sparge using **19.4 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (40.3%)	81 %	4
Grain	Pszeniczny	4 kg (53.7%)	85 %	4
Grain	Karmelowy Czerwony	0.45 kg (6%)	75 %	59

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	30 g	60 min	5.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	25 ml	Fermentum Mobile