

# Pszeniczna gwoździe i banany

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **16**
- SRM **5.5**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **46 C**, Time **120 min**
- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **50.3C**
- Add grains
- Keep mash **120 min** at **46C**
- Keep mash **45 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount       | Yield | EBC |
|-------|-----------------------------|--------------|-------|-----|
| Grain | Weyermann pszeniczny jasny  | 3 kg (42.9%) | 80 %  | 6   |
| Grain | Viking Pilsner malt         | 3 kg (42.9%) | 82 %  | 4   |
| Grain | Strzegom Monachijski typ II | 1 kg (14.3%) | 79 %  | 22  |

## Hops

| Use for   | Name                   | Amount | Time   | Alpha acid |
|-----------|------------------------|--------|--------|------------|
| Boil      | Columbus/Tomahawk/Zeus | 15 g   | 30 min | 14.5 %     |
| Whirlpool | Columbus/Tomahawk/Zeus | 20 g   | 5 min  | 14.5 %     |

## Yeasts

| Name                   | Type  | Form   | Amount  | Laboratory       |
|------------------------|-------|--------|---------|------------------|
| FM41 Gwoździe i Banany | Wheat | Liquid | 1000 ml | Fermentum Mobile |