

# VERY LAZY DOG - BANANA DOG

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **20**
- SRM **3.9**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **25.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.8 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **33.2 liter(s)**

## Mash information

- Mash efficiency **79.6 %**
- Liquor-to-grist ratio **3.02 liter(s) / kg**
- Mash size **19 liter(s)**
- Total mash volume **25.3 liter(s)**

## Steps

- Temp **45 C**, Time **65 min**
- Temp **50 C**, Time **5 min**
- Temp **63 C**, Time **35 min**
- Temp **73 C**, Time **40 min**

## Mash step by step

- Heat up **19 liter(s)** of strike water to **49.1C**
- Add grains
- Keep mash **65 min** at **45C**
- Keep mash **5 min** at **50C**
- Keep mash **35 min** at **63C**
- Keep mash **40 min** at **73C**
- Sparge using **20.5 liter(s)** of **76C** water or to achieve **33.2 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount        | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Weyermann pszeniczny jasny | 4 kg (63.5%)  | 80 %  | 4   |
| Grain | Pilsner (2 Row) Bel        | 2 kg (31.7%)  | 79 %  | 3.5 |
| Grain | zakwaszajacy               | 0.1 kg (1.6%) | 79 %  | 5   |
| Grain | Carahell                   | 0.2 kg (3.2%) | 77 %  | 26  |

## Hops

| Use for | Name        | Amount | Time   | Alpha acid |
|---------|-------------|--------|--------|------------|
| Boil    | Tradition   | 30 g   | 60 min | 7.1 %      |
| Boil    | Hersbrucker | 13 g   | 15 min | 2.7 %      |
| Boil    | Hersbrucker | 2 g    | 10 min | 2.7 %      |

## Yeasts

| Name                       | Type | Form   | Amount | Laboratory |
|----------------------------|------|--------|--------|------------|
| Wyeast 3638 Bavarian Wheat | Ale  | Liquid | 125 ml | ---        |