Bana Dog Ver. 2

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **37**
- SRM **5.9**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **85 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

Steps

- Temp **45 C**, Time **20 min**
- Temp **55 C**, Time **15 min**
- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **40 min**

Mash step by step

- Heat up **20.1 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **20 min** at **45C**
- Keep mash **15 min** at **55C**
- Keep mash **40 min** at **62C**
- Keep mash **40 min** at **72C**
- Sparge using **19.5 liter(s)** of **76C** water or to achieve **32.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Wheat Malt	4 kg *(59.7%)*	85 %	5
Grain	Weyermann - Pilsner Malt	2 kg *(29.9%)*	81 %	5
Grain	Carahell	0.4 kg *(6%)*	77 %	26
Grain	Słód Caramunich Typ II Weyermann	0.15 kg *(2.2%)*	73 %	120
Grain	zakwaszający	0.15 kg *(2.2%)*	79 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	7.5 %
Boil	merkur	9.8 g	60 min	14 %
Boil	Hallertau Spalt Select	5 g	60 min	4.7 %
Boil	Hallertau Spalt Select	25 g	15 min	4.7 %
Boil	Hersbrucker	15 g	10 min	2.7 %

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.