

# Banana Milkshake

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **9**
- SRM **3.8**
- Style **Fruit Beer**

## 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 **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (58.3%)	80 %	5
Grain	Pszoniczny	2.5 kg (41.7%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	12 g	12 min	10 %
Boil	Magnum	6 g	30 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
s-33	Ale	Dry	12 g	---

## Extras

Type	Name	Amount	Use for	Time
Other	banany	3000 g	Secondary	7 day(s)
Flavor	laktoza	500 g	Boil	10 min