

# Bananowe 1

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **26**
- SRM **3.8**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **25.5 liter(s)**

## Steps

- Temp **72 C**, Time **60 min**

## Mash step by step

- Heat up **20.4 liter(s)** of strike water to **78.5C**
- Add grains
- Keep mash **60 min** at **72C**
- Sparge using **11.1 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pszeniczny Bestmalz	3 kg (58.8%)	82 %	5
Grain	BESTMALZ - Best Pilsen	1.5 kg (29.4%)	80.5 %	4
Grain	Płatki pszeniczne	0.3 kg (5.9%)	60 %	3
Grain	Płatki owsiane	0.3 kg (5.9%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	60 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Hornindal	Ale	Slant	50 ml	Sadowa

## Extras

Type	Name	Amount	Use for	Time
Flavor	Pulpa bananowa	2000 g	Secondary	7 day(s)
Other	Laktoza	400 g	Boil	15 min