

Hakuna Banana #2

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **12**
- SRM **3.9**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **75 liter(s)**
- Trub loss **5 %**
- Size with trub loss **78.8 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **97.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **51.9 liter(s)**
- Total mash volume **69.2 liter(s)**

Steps

- Temp **45 C**, Time **20 min**
- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **51.9 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **20 min** at **45C**
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **62.5 liter(s)** of **76C** water or to achieve **97.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Pszeniczny | 11 kg (63.6%) | 85 % | 4 |
| Grain | Strzegom Pilzneński | 5.3 kg (30.6%) | 80 % | 4 |
| Grain | Melanoiden Malt | 0.5 kg (2.9%) | 80 % | 39 |
| Grain | Strzegom pszenica prażona | 0.5 kg (2.9%) | 70 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil | Tradition | 60 g | 60 min | 5.5 % |
| Boil | Hallertau | 20 g | 20 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|-------|------|--------|------------|
| Mauribrew Weiss Y1433 | Wheat | Dry | 10 g | Mauribrew |
| na 25L | | | | |

| | | | | |
|------------------------|-------|--------|-------|------------------|
| FM41 Gwoździe i Banany | Wheat | Liquid | 20 ml | Fermentum Mobile |
| na 25L | | | | |
| Safbrew WB-06 | Wheat | Dry | 20 g | Safbrew |
| na 25L | | | | |

Notes

- 44 st. C - przerwa ferulikowa - pH >5,7 - tylko ze słodem pszenicznym, po zakończeniu przerwy wrzucamy resztę słodów i podgrzewamy do kolejnej przerwy

Drożdże zadać do brzezki o temp. 12st. C

Fermentować w temperaturze 19st.C

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