

Owa Bananowa (ni to witbier ni to weizen ni to belgijskie pszeniczne :P)

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **20**
- SRM **4**
- Style **Belgian Specialty Ale**

Batch size

- Expected quantity of finished beer **24.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.7 liter(s)**
- Boil time **100 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

Steps

- Temp **40 C**, Time **20 min**
- Temp **50 C**, Time **20 min**
- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **17.4 liter(s)** of strike water to **43.3C**
- Add grains
- Keep mash **20 min** at **40C**
- Keep mash **20 min** at **50C**
- Keep mash **60 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **21.3 liter(s)** of **76C** water or to achieve **32.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 2.6 kg (44.8%) | 80 % | 4 |
| Grain | Strzegom Pszeniczny | 1.2 kg (20.7%) | 81 % | 6 |
| Grain | Abbey Malt Weyermann | 0.1 kg (1.7%) | 75 % | 45 |
| Grain | Płatki pszeniczne | 1 kg (17.2%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.4 kg (6.9%) | 85 % | 3 |
| Grain | Weyermann pszeniczny jasny | 0.5 kg (8.6%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Perle | 20 g | 70 min | 7 % |
| Boil | Perle | 10 g | 25 min | 7 % |
| Boil | Lublin (Lubelski) | 10 g | 25 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|-------|------|--------|------------|
| Safbrew WB-06 | Wheat | Dry | 11.5 g | Safbrew |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------------------|--------|---------|--------|
| Spice | kolendra | 30 g | Boil | 20 min |
| Spice | curasao | 20 g | Boil | 20 min |
| Spice | skórka słodkiej pomarańczy | 20 g | Boil | 20 min |
| Flavor | Skórka cytryny | 16 g | Boil | 20 min |

Notes

- Drożdże zmieniamy na S-33 lub Brewferm Blanche
Jan 29, 2018, 7:11 PM