

# Banan Kolegi

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **9**
- SRM **4.5**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

## Steps

- Temp **44 C**, Time **20 min**
- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **15.6 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **60 min** at **67C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

| Type  | Name                          | Amount        | Yield | EBC |
|-------|-------------------------------|---------------|-------|-----|
| Grain | Pilzneński                    | 2 kg (38.5%)  | 81 %  | 4   |
| Grain | Weyermann<br>pszeniczny jasny | 3 kg (57.7%)  | 80 %  | 6   |
| Grain | Carahell                      | 0.2 kg (3.8%) | 77 %  | 26  |

## Hops

| Use for | Name     | Amount | Time   | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil    | Lubelski | 30 g   | 60 min | 3 %        |

## Yeasts

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