

# Bambo Senior

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **39**
- SRM **59.1**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.9 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **24.9 liter(s)**
- Total mash volume **32.4 liter(s)**

## Steps

- Temp **68 C**, Time **70 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **24.9 liter(s)** of strike water to **75.3C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **9.5 liter(s)** of **76C** water or to achieve **26.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Bestt Pale Ale	4 kg (53.1%)	80.5 %	6
Grain	Płatki owsiane	1.5 kg (19.9%)	60 %	3
Grain	Czekoladowy	0.68 kg (9%)	60 %	900
Grain	Fawcett - Pszeniczny Czekoladowy	0.5 kg (6.6%)	73 %	1001
Grain	Coffee Malt	0.31 kg (4.1%)	74 %	500
Grain	Jęczmień palony	0.3 kg (4%)	55 %	1000
Grain	Caramel/Crystal Malt - 120L	0.25 kg (3.3%)	72 %	160

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	25 g	60 min	13.5 %
Boil	Challenger	50 g	5 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Mangrove Jack's M36 Liberty Bell Ale	Ale	Slant	200 ml	Mangrove Jack's
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