

# BamboIPA

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **109**
- SRM **43.3**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **39.9 liter(s)**
- Total mash volume **53.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	11 kg (82.7%)	79 %	6
Grain	Caramel/Crystal Malt - 120L	1 kg (7.5%)	72 %	400
Grain	Strzegom Czekoladowy ciemny	0.8 kg (6%)	68 %	1200
Grain	Weyermann - Carafa II	0.5 kg (3.8%)	70 %	1100

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	50 g	90 min	13 %
Boil	Citra	50 g	60 min	12 %
Boil	Centennial	100 g	30 min	10.5 %
Boil	Cascade PL	40 g	15 min	5.2 %
Boil	Cascade PL	20 g	10 min	5.2 %
Boil	Cascade PL	20 g	5 min	5.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	40 g	---