

## bomba wine

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- Gravity **12.1 BLG**
- ABV ---
- IBU **76**
- SRM **5.9**

### Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

### Mash step by step

- Heat up **15 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Sparge using **11.6 liter(s)** of **76C** water or to achieve **21.6 liter(s)** of wort

### Fermentables

| Type  | Name                | Amount       | Yield | EBC |
|-------|---------------------|--------------|-------|-----|
| Grain | Strzegom Pale Ale   | 4 kg (80%)   | 60 %  | 6   |
| Grain | Strzegom Pszeniczny | 0.5 kg (10%) | 60 %  | 6   |
| Grain | Monachijski         | 0.5 kg (10%) | 60 %  | 16  |

### Hops

| Use for | Name          | Amount | Time   | Alpha acid |
|---------|---------------|--------|--------|------------|
| Boil    | Pacifica (NZ) | 40 g   | 10 min | 5.5 %      |
| Boil    | Motueka       | 20 g   | 40 min | 8 %        |
| Boil    | Pacific Gem   | 20 g   | 60 min | 15.3 %     |