

# Merry Bimbass

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **30**
- SRM **32.7**
- Style **Christmas/Winter Specialty Spiced Beer**

## Batch size

- Expected quantity of finished beer **20.5 liter(s)**
- Trub loss **0 %**
- Size with trub loss **20.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **23 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.82 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24.4 liter(s)**

## Steps

- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **73C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **72C**
- Sparge using **11.4 liter(s)** of **76C** water or to achieve **23 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (78.1%)	80 %	5
Grain	Strzegom Monachijski typ I	0.5 kg (7.8%)	79 %	16
Grain	Płatki jęczmienne	0.4 kg (6.3%)	85 %	3
Grain	Strzegom Czekoladowy ciemny	0.25 kg (3.9%)	68 %	1200
Grain	Jęczmień palony	0.25 kg (3.9%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	50 g	55 min	4.6 %
Boil	Oktawia	30 g	5 min	9.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M42 New World Strong Ale	Ale	Dry	10 g	Mangrove Jack's