

# BambolPA

- 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   | ---        |