

bambi

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **23**
- SRM **12.5**
- Style **Belgian Pale Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|--------------|-------|-----|
| Grain | Karmelowy żytni Strzegom | 1 kg (16.7%) | 75 % | 150 |
| Grain | Pale Malt (2 Row) Bel | 4 kg (66.7%) | 80 % | 6 |
| Grain | Strzegom Monachijski typ II | 1 kg (16.7%) | 79 % | 22 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 15 g | 60 min | 14.6 % |
| Boil | Oktawia | 15 g | 10 min | 7.1 % |
| Dry Hop | oktawia | 15 g | 9 day(s) | 7.1 % |