

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 | --- |