

## 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 %