

# Bambo

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **94**
- SRM **54**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.6 liter(s)**
- Total mash volume **32.8 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**
- Temp **67 C**, Time **30 min**
- Temp **72 C**, Time **25 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **24.6 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **30 min** at **67C**
- Keep mash **25 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **8.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                           | Amount         | Yield | EBC  |
|-------|--------------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt           | 2.9 kg (35.4%) | 80 %  | 6    |
| Grain | Viking Pilsner malt            | 3.1 kg (37.8%) | 82 %  | 4    |
| Grain | Strzegom<br>Czekoladowy ciemny | 0.65 kg (7.9%) | 68 %  | 1200 |
| Grain | Płatki owsiane                 | 1 kg (12.2%)   | 60 %  | 3    |
| Grain | Jęczmień palony                | 0.55 kg (6.7%) | 55 %  | 1000 |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Warrior | 25 g   | 60 min | 14.7 %     |
| Boil    | Warrior | 25 g   | 45 min | 14.7 %     |
| Boil    | Warrior | 25 g   | 15 min | 14.7 %     |
| Boil    | Warrior | 25 g   | 5 min  | 14.7 %     |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|                         |     |       |        |                  |
|-------------------------|-----|-------|--------|------------------|
| FM52 Amerykański<br>Sen | Ale | Slant | 500 ml | Fermentum Mobile |
|-------------------------|-----|-------|--------|------------------|