

Bambo II

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **90**
- SRM **53.9**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.5 liter(s)**
- Total mash volume **27.7 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 **21.5 liter(s)** of strike water to **68C**
- 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 **3.7 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.17 kg (35.4%)	80 %	6
Grain	Viking Pilsner malt	2.33 kg (37.8%)	82 %	4
Grain	Strzegom Czekoladowy ciemny	0.49 kg (7.9%)	68 %	1200
Grain	Płatki owsiane	0.75 kg (12.2%)	60 %	3
Grain	Jęczmień palony	0.41 kg (6.7%)	55 %	1000

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	18.75 g	60 min	14.7 %
Boil	Warrior	18.75 g	45 min	14.7 %
Boil	Warrior	18.75 g	15 min	14.7 %
Boil	Warrior	18.75 g	5 min	14.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
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FM52 Amerykański Sen	Ale	Slant	375 ml	Fermentum Mobile
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