

# Bambo z Polski

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **72**
- SRM **37**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.8 liter(s)**
- Boil time **65 min**
- Evaporation rate **7 %/h**
- Boil size **28 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Fermentables

| Type           | Name                             | Amount         | Yield | EBC  |
|----------------|----------------------------------|----------------|-------|------|
| Grain          | Viking Pale Ale malt             | 4 kg (50%)     | 80 %  | 5    |
| Grain          | Strzegom Monachijski typ II      | 1 kg (12.5%)   | 79 %  | 22   |
| Grain          | Fawcett - Pszeniczny Czekoladowy | 0.6 kg (7.5%)  | 73 %  | 1001 |
| Grain          | Strzegom Karmel 400              | 0.6 kg (7.5%)  | 68 %  | 400  |
| Grain          | Pszeniczny                       | 0.3 kg (3.8%)  | 85 %  | 4    |
| Liquid Extract | Honey                            | 1.3 kg (16.3%) | 75 %  | 2    |
| Adjunct        | Sok z cytryny                    | 0.2 kg (2.5%)  | 25 %  | 0    |

## Hops

| Use for             | Name       | Amount | Time     | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil                | Magnum     | 60 g   | 45 min   | 13 %       |
| Aroma (end of boil) | Cascade PL | 40 g   | 25 min   | 5.2 %      |
| Aroma (end of boil) | Cascade PL | 30 g   | 10 min   | 5.2 %      |
| Dry Hop             | Cascade PL | 30 g   | 8 day(s) | 5.2 %      |

## Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 150 ml | Fermentis  |