

Bergamaggedon

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **51**
- SRM **14.3**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.9 liter(s)**
- Total mash volume **33.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------|---------------|-------|-----|
| Grain | Pszeniczny | 0.3 kg (3.6%) | 85 % | 4 |
| Grain | Bestmalz Red X | 8 kg (96.4%) | 79 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|----------|------------|
| Boil | Galaxy | 20 g | 60 min | 15 % |
| Boil | Galaxy | 30 g | 15 min | 15 % |
| Boil | Galaxy | 50 g | 5 min | 15 % |
| Dry Hop | Galaxy | 100 g | 5 day(s) | 15 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M44 US West Coast | Ale | Dry | 10 g | Mangrove Jack's |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------------|--------|-----------|----------|
| Flavor | Skórka bergamotki | 50 g | Boil | 0 min |
| Other | Earl grey | 100 g | Secondary | 5 day(s) |
| Other | Earl grey | 100 g | Boil | 3 min |