

# Murzynek Bambo

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **30**
- SRM **35**
- Style **Oatmeal Stout**

## 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 **14 %/h**
- Boil size **22.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **67 C**, Time **45 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **13.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **45 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **22.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pale Ale	3.2 kg (71.1%)	79 %	6
Grain	Słód Caraaroma	0.3 kg (6.7%)	--- %	400
Grain	Słód Carafa typ I	0.2 kg (4.4%)	--- %	900
Grain	Jęczmień palony	0.3 kg (6.7%)	1 %	1000
Grain	Płatki owsiane	0.5 kg (11.1%)	--- %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	55 min	11 %
Boil	lunga	10 g	20 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP005 - British Ale Yeast	Ale	Slant	1 ml	White Labs

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	4 g	Boil	10 min

Water Agent	Węglan wapnia	4 g	Mash	---
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