

Bambo

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **60**
- SRM **35.1**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.6 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **36.2 liter(s)**
- Total mash volume **46.5 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **36.2 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **9.7 liter(s)** of **76C** water or to achieve **35.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	8.8 kg (85.2%)	81 %	4
Grain	Czekoladowy	0.47 kg (4.5%)	60 %	788
Grain	Carafa III	0.59 kg (5.7%)	70 %	1034
Grain	Żytni	0.47 kg (4.5%)	85 %	8

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	41.09 g	60 min	11 %
Boil	Marynka	35.22 g	30 min	10 %
Boil	Oktawia	23.48 g	15 min	7.1 %
Boil	Zula	41.09 g	5 min	8.3 %
Dry Hop	Amora Preta	58.7 g	5 day(s)	9 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis