

# Bambo

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **94**
- SRM **54**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.6 liter(s)**
- Total mash volume **32.8 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 **24.6 liter(s)** of strike water to **69C**
- 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 **8.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.9 kg (35.4%)	80 %	6
Grain	Viking Pilsner malt	3.1 kg (37.8%)	82 %	4
Grain	Strzegom Czekoladowy ciemny	0.65 kg (7.9%)	68 %	1200
Grain	Płatki owsiane	1 kg (12.2%)	60 %	3
Grain	Jęczmień palony	0.55 kg (6.7%)	55 %	1000

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	25 g	60 min	14.7 %
Boil	Warrior	25 g	45 min	14.7 %
Boil	Warrior	25 g	15 min	14.7 %
Boil	Warrior	25 g	5 min	14.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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FM52 Amerykański Sen	Ale	Slant	500 ml	Fermentum Mobile
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