

# Bambo Junior

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **35**
- SRM **36.1**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **22.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.6 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **28.9 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **24.6 liter(s)**
- Total mash volume **30.8 liter(s)**

## Steps

- Temp **68 C**, Time **70 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **24.6 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **10.5 liter(s)** of **76C** water or to achieve **28.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (32.5%)	80 %	5
Grain	Pilzneński	1 kg (16.2%)	81 %	4
Grain	Strzegom Wiedeński	0.5 kg (8.1%)	79 %	10
Grain	Abbey Malt Weyermann	0.5 kg (8.1%)	75 %	45
Grain	płatki jęczmienne	0.4 kg (6.5%)	60 %	4
Grain	Płatki owsiane	0.4 kg (6.5%)	60 %	3
Grain	Monachijski	0.25 kg (4.1%)	80 %	16
Grain	Caramel/Crystal Malt - 120L	0.2 kg (3.2%)	72 %	160
Grain	Fawcett - Pszeniczny Czekoladowy	0.2 kg (3.2%)	73 %	1001
Grain	Czekoladowy	0.35 kg (5.7%)	60 %	900
Grain	kawowy	0.2 kg (3.2%)	--- %	500
Grain	Jęczmień palony	0.16 kg (2.6%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
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Boil	East Kent Goldings	50 g	60 min	5.1 %
Boil	East Kent Goldings	25 g	10 min	5.1 %
Boil	East Kent Goldings	25 g	10 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M36 Liberty Bell Ale	Ale	Dry	10 g	Mangrove Jack's