

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 | --- |
|-------------|---------------|-----|------|-----|