

# Bambo

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- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **34**
- SRM **31.2**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **69 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

## Steps

- Temp **66 C**, Time **75 min**

## Mash step by step

- Heat up **13.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **75 min** at **66C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.25 kg (70.7%)	80 %	5
Grain	Barley, Flaked	0.8 kg (17.4%)	70 %	4
Grain	Jęczmień palony	0.45 kg (9.8%)	55 %	985
Grain	Strzegom Czekoladowy ciemny	0.1 kg (2.2%)	68 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	70 g	40 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	150 ml	Fermentis