

# Bergamaggedon

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **51**
- SRM **14.3**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.9 liter(s)**
- Total mash volume **33.2 liter(s)**

## Fermentables

| Type  | Name           | Amount        | Yield | EBC |
|-------|----------------|---------------|-------|-----|
| Grain | Pszeniczny     | 0.3 kg (3.6%) | 85 %  | 4   |
| Grain | Bestmalz Red X | 8 kg (96.4%)  | 79 %  | 30  |

## Hops

| Use for | Name   | Amount | Time     | Alpha acid |
|---------|--------|--------|----------|------------|
| Boil    | Galaxy | 20 g   | 60 min   | 15 %       |
| Boil    | Galaxy | 30 g   | 15 min   | 15 %       |
| Boil    | Galaxy | 50 g   | 5 min    | 15 %       |
| Dry Hop | Galaxy | 100 g  | 5 day(s) | 15 %       |

## Yeasts

| Name                              | Type | Form | Amount | Laboratory      |
|-----------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M44 US West Coast | Ale  | Dry  | 10 g   | Mangrove Jack's |

## Extras

| Type   | Name              | Amount | Use for   | Time     |
|--------|-------------------|--------|-----------|----------|
| Flavor | Skórka bergamotki | 50 g   | Boil      | 0 min    |
| Other  | Earl grey         | 100 g  | Secondary | 5 day(s) |
| Other  | Earl grey         | 100 g  | Boil      | 3 min    |