

# Murzynek bambo

- Gravity **18 BLG**
- ABV ---
- IBU **49**
- SRM **14.9**
- Style **Witbier**

## 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

## Steps

- Temp **54 C**, Time **5 min**
- Temp **64 C**, Time **20 min**
- Temp **72 C**, Time **40 min**

## Mash step by step

- Heat up **20.1 liter(s)** of strike water to **59.7C**
- Add grains
- Keep mash **5 min** at **54C**
- Keep mash **20 min** at **64C**
- Keep mash **40 min** at **72C**
- Sparge using **11.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	2 kg (29.9%)	80 %	3
Grain	Strzegom Pszeniczny	0.5 kg (7.5%)	81 %	6
Grain	Monachijski	1.5 kg (22.4%)	80 %	16
Grain	Carabochemian	1 kg (14.9%)	--- %	---
Grain	Caraaroma	0.2 kg (3%)	78 %	400
Grain	Strzegom Pilzneński	1.5 kg (22.4%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Herkules	50 g	10 min	17 %
Boil	Lublin (Lubelski)	30 g	40 min	4 %
Boil	Aramis	20 g	65 min	4.17 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale s 33	Wheat	Dry	10 g	---