

# bambi

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **23**
- SRM **12.5**
- Style **Belgian Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Karmelowy żytni Strzegom	1 kg (16.7%)	75 %	150
Grain	Pale Malt (2 Row) Bel	4 kg (66.7%)	80 %	6
Grain	Strzegom Monachijski typ II	1 kg (16.7%)	79 %	22

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	15 g	60 min	14.6 %
Boil	Oktawia	15 g	10 min	7.1 %
Dry Hop	oktawia	15 g	9 day(s)	7.1 %