

Bambo

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **94**
- SRM **54**
- Style **American Stout**

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 **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.6 liter(s)**
- Total mash volume **32.8 liter(s)**

Steps

- Temp **62 C**, Time **60 min**
- Temp **67 C**, Time **30 min**
- Temp **72 C**, Time **25 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **24.6 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **30 min** at **67C**
- Keep mash **25 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **8.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 2.9 kg (35.4%) | 80 % | 6 |
| Grain | Viking Pilsner malt | 3.1 kg (37.8%) | 82 % | 4 |
| Grain | Strzegom Czekoladowy ciemny | 0.65 kg (7.9%) | 68 % | 1200 |
| Grain | Płatki owsiane | 1 kg (12.2%) | 60 % | 3 |
| Grain | Jęczmień palony | 0.55 kg (6.7%) | 55 % | 1000 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Warrior | 25 g | 60 min | 14.7 % |
| Boil | Warrior | 25 g | 45 min | 14.7 % |
| Boil | Warrior | 25 g | 15 min | 14.7 % |
| Boil | Warrior | 25 g | 5 min | 14.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

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|-------------------------|-----|-------|--------|------------------|
| FM52 Amerykański Sen | Ale | Slant | 500 ml | Fermentum Mobile |
|-------------------------|-----|-------|--------|------------------|