

# Bambo z Polski

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **72**
- SRM **37**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.8 liter(s)**
- Boil time **65 min**
- Evaporation rate **7 %/h**
- Boil size **28 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (50%)	80 %	5
Grain	Strzegom Monachijski typ II	1 kg (12.5%)	79 %	22
Grain	Fawcett - Pszeniczny Czekoladowy	0.6 kg (7.5%)	73 %	1001
Grain	Strzegom Karmel 400	0.6 kg (7.5%)	68 %	400
Grain	Pszeniczny	0.3 kg (3.8%)	85 %	4
Liquid Extract	Honey	1.3 kg (16.3%)	75 %	2
Adjunct	Sok z cytryny	0.2 kg (2.5%)	25 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	60 g	45 min	13 %
Aroma (end of boil)	Cascade PL	40 g	25 min	5.2 %
Aroma (end of boil)	Cascade PL	30 g	10 min	5.2 %
Dry Hop	Cascade PL	30 g	8 day(s)	5.2 %

## Yeasts

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