

# Bambo

- Gravity **22 BLG**
- ABV **9.9 %**
- IBU **47**
- SRM **43.9**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.9 liter(s)**
- Total mash volume **37.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BEST Caramel® Munich II	4 kg (43%)	75 %	120
Grain	BESTMALZ - Bestt Pale Ale	3 kg (32.3%)	80.5 %	6
Grain	BESTMALZ - Best Wheat Malt	1.5 kg (16.1%)	82 %	4
Grain	Castle Chocolate EBC 800-1000	0.4 kg (4.3%)	75 %	900
Grain	BESTMALZ - Special X 300-400EBC	0.4 kg (4.3%)	75 %	350

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum 11AA	25 g	40 min	11 %
Boil	Kazbek 7AA	25 g	30 min	7 %
Boil	Mosaic	50 g	15 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Windsor Ale	Ale	Dry	5 g	Danstar