

# Bergamaggedon

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **51**
- SRM **14.3**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.9 liter(s)**
- Total mash volume **33.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	0.3 kg (3.6%)	85 %	4
Grain	Bestmalz Red X	8 kg (96.4%)	79 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	20 g	60 min	15 %
Boil	Galaxy	30 g	15 min	15 %
Boil	Galaxy	50 g	5 min	15 %
Dry Hop	Galaxy	100 g	5 day(s)	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Dry	10 g	Mangrove Jack's

## Extras

Type	Name	Amount	Use for	Time
Flavor	Skórka bergamotki	50 g	Boil	0 min
Other	Earl grey	100 g	Secondary	5 day(s)
Other	Earl grey	100 g	Boil	3 min