

IUNG Bambo

- Gravity **13.6 BLG**
- ABV ---
- IBU **53**
- SRM **37.4**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **25 liter(s)**
- Total mash volume **35 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **25 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **30 min** at **72C**
- Sparge using **35.6 liter(s)** of **76C** water or to achieve **50.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	6 kg (60%)	80 %	4
Grain	Strzegom pszeniczny	1 kg (10%)	--- %	6
Grain	Strzegom Monachijski typ I	1 kg (10%)	--- %	16
Grain	Karmelowy Czerwony	1 kg (10%)	--- %	59
Grain	Strzegom Czekoladowy 400	0.5 kg (5%)	--- %	400
Grain	Strzegom Czekoladowy ciemny	0.5 kg (5%)	--- %	1200

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	hallertauer taurus	42 g	55 min	14 %
Boil	lunga	20 g	45 min	11 %
Boil	lunga	40 g	5 min	11 %
Boil	Lomik	50 g	5 min	4.6 %
Dry Hop	Azacca	30 g	7 day(s)	14 %
Dry Hop	lunga	30 g	7 day(s)	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	200 ml	Fermentum Mobile