

# Black Mamba

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **67**
- SRM **23.8**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (69.2%)	80 %	5
Grain	Słód pszeniczny Bestmalz	1.5 kg (23.1%)	82 %	5
Grain	Weyermann - Carafa II	0.5 kg (7.7%)	70 %	837

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	55 g	60 min	11.3 %
Boil	Chinook	45.82 g	5 min	11.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us05	Ale	Dry	20.18 g	fermentis