

# Black Mamba

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **67**
- SRM **28.1**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.2 liter(s)**
- Total mash volume **19.6 liter(s)**

## Fermentables

| Type  | Name                     | Amount       | Yield | EBC |
|-------|--------------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt     | 3 kg (69%)   | 80 %  | 5   |
| Grain | Słód pszeniczny Bestmalz | 1 kg (23%)   | 82 %  | 5   |
| Grain | Weyermann - Carafa II    | 0.35 kg (8%) | 70 %  | 837 |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Chinook | 30 g   | 60 min | 11.3 %     |
| Boil    | Chinook | 25 g   | 5 min  | 11.3 %     |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| us05 | Ale  | Dry  | 11 g   | fermentis  |

## Notes

- Start fermentacji: 16'C  
Po 1 dniu podbicie do 17'C  
Później stopniowo aż 19'C  
Sprzątanie na koniec fermentacji - ~21'C  
*Mar 11, 2020, 3:40 PM*