

# MUTOMBO

- Gravity **17.5 BLG**
- ABV ---
- IBU **69**
- SRM **35**
- 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 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **20.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **78C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 5.5 kg (78.6%) | 80 %  | 4   |
| Grain | Carahell            | 0.5 kg (7.1%)  | 77 %  | 26  |
| Grain | Carafa II           | 0.5 kg (7.1%)  | 70 %  | 812 |
| Grain | Biscuit Malt        | 0.25 kg (3.6%) | 79 %  | 45  |
| Sugar | cukier              | 0.25 kg (3.6%) | 100 % | 0   |

## Hops

| Use for             | Name            | Amount | Time   | Alpha acid |
|---------------------|-----------------|--------|--------|------------|
| Boil                | Chinook         | 35 g   | 70 min | 13 %       |
| Boil                | Cascade         | 30 g   | 45 min | 6 %        |
| Boil                | Styrian Golding | 30 g   | 15 min | 3.6 %      |
| Aroma (end of boil) | Citra           | 30 g   | 5 min  | 12 %       |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11 g   | ---        |