

# Black London Cab

- Gravity **11.5 BLG**
- ABV ---
- IBU **34**
- SRM **40**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **67 C**, Time **50 min**
- Temp **78 C**, Time **10 min**
- Temp **50 C**, Time **5 min**
- Temp **63 C**, Time **15 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **5 min** at **50C**
- Keep mash **15 min** at **63C**
- Keep mash **50 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **20.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (60%)	79 %	6
Grain	Oats, Flaked	0.5 kg (10%)	80 %	2
Grain	Jęczmień palony	0.5 kg (10%)	55 %	985
Grain	Strzegom Czekoladowy 400	0.5 kg (10%)	68 %	400
Grain	Strzegom Karmel 150	0.5 kg (10%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	25 g	50 min	7 %
Boil	Target	15 g	50 min	10.5 %
Aroma (end of boil)	Kent Goldings	10 g	5 min	5.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Mangrove Jack's M07 British Ale	Ale	Dry	12 g	Mangrove Jack's
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