

Black Maambaaaa

- Gravity **27.7 BLG**
- ABV **13.3 %**
- IBU **73**
- SRM **80.6**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **13.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **14.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|-----------------------------|-----------------|-------|------|
| Grain | Weyermann - Pale Ale Malt | 3.28 kg (64.3%) | 85 % | 6 |
| Grain | Weyermann - Carafa III | 0.16 kg (3.1%) | 70 % | 1300 |
| Grain | Weyerman - Carahell | 0.16 kg (3.1%) | 77 % | 20 |
| Liquid Extract | WES ekstrakt słodowy ciemny | 1.5 kg (29.4%) | 80 % | 700 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|------------|--------|--------|----------|------------|
| First Wort | Simcoe | 53 g | 30 min | 12.9 % |
| Boil | Simcoe | 13 g | 10 min | 12.9 % |
| Dry Hop | Simcoe | 247 g | 5 day(s) | 12.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------------|------|--------|--------|------------|
| WLP090 - San Diego Super Yeast | Ale | Liquid | 40 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------|--------------------------------------|--------|---------|--------|
| Other | Płatki owsiane niesłodowane brewferm | 150 g | Mash | 90 min |

Notes

- Temp zacieru: 64C
Temp fermentacji: 19C
PH wody: 4.5
Jan 23, 2023, 9:37 AM