

# Black Mamba

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **35**
- SRM **28.6**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **20.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3 kg (65.9%)	85 %	7
Grain	Monachijski	1 kg (22%)	80 %	16
Grain	Czekoladowy	0.2 kg (4.4%)	60 %	788
Grain	Jęczmień palony	0.35 kg (7.7%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

## Notes

- Przepis z Piwo.org Kamila Solucha, zmodyfikowany o drożdże oraz ilość chmielu.  
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