

# 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*