

# Czarna Mamba

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- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **61**
- SRM **30.1**
- 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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC  |
|-------|----------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 5 kg (71.4%)   | 80 %  | 5    |
| Grain | Słód owsiany Fawcett | 0.2 kg (2.9%)  | 61 %  | 5    |
| Grain | Pszeniczny           | 0.5 kg (7.1%)  | 85 %  | 4    |
| Grain | Weyermann - Carapils | 0.64 kg (9.1%) | 78 %  | 4    |
| Grain | Barwiący             | 0.31 kg (4.4%) | 55 %  | 985  |
| Grain | Jęczmień palony      | 0.15 kg (2.1%) | 55 %  | 1200 |
| Grain | Strzegom Karmel 600  | 0.2 kg (2.9%)  | 68 %  | 601  |

## Hops

| Use for | Name    | Amount | Time     | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil    | Ekuanot | 50 g   | 70 min   | 13.8 %     |
| Dry Hop | Ekuanot | 50 g   | 3 day(s) | 13.8 %     |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale  | Dry  | 11.5 g | ---        |