

Czarna Mamba

- 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 | --- |