

AMERICAN MAMBA

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **51**
- SRM **22.1**
- Style **American 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 **23.8 liter(s)**
- Total mash volume **30.6 liter(s)**

Steps

- Temp **66 C**, Time **60 min**

Mash step by step

- Heat up **23.8 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **8.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	3 kg (44.1%)	81 %	6
Grain	Strzegom Monachijski typ II	2 kg (29.4%)	79 %	22
Grain	Chocolate Malt (UK)	0.2 kg (2.9%)	73 %	887
Grain	Roasted Barley	0.2 kg (2.9%)	55 %	591
Grain	Briess - Wheat Malt, White	0.9 kg (13.2%)	85 %	5
Grain	Cara-Pils/Dextrine	0.5 kg (7.4%)	72 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	60 min	13 %
Boil	Chinook	20 g	15 min	13 %
Whirlpool	Chinook	50 g	0 min	13 %
Whirlpool	Centennial	50 g	0 min	10.5 %
Whirlpool	Citra	50 g	0 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	150 ml	Fermentis