

# Black Mazuro

- Gravity **18.7 BLG**
- ABV ---
- IBU **82**
- SRM **83.2**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **20.1 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **45 min** at **64C**
- Keep mash **20 min** at **72C**
- Sparge using **5.1 liter(s)** of **76C** water or to achieve **20.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	5 kg (83.3%)	80 %	6
Grain	Weyermann - Carafa III	0.5 kg (8.3%)	70 %	1024
Grain	Strzegom Czekoladowy 1200	0.5 kg (8.3%)	68 %	1202

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	35 g	60 min	8.9 %
Boil	Simcoe	20 g	30 min	11.4 %
Aroma (end of boil)	Mosaic	25 g	15 min	12 %
Aroma (end of boil)	Amarillo	15 g	10 min	9.5 %
Dry Hop	Simcoe	30 g	7 day(s)	11.4 %
Dry Hop	Mosaic	25 g	4 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	500 ml	---