

# Black Maambaaaa

- Gravity **27.7 BLG**
- ABV **13.3 %**
- IBU **73**
- SRM **80.6**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **13.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **14.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.28 kg (64.3%)	85 %	6
Grain	Weyermann - Carafa III	0.16 kg (3.1%)	70 %	1300
Grain	Weyerman - Carahell	0.16 kg (3.1%)	77 %	20
Liquid Extract	WES ekstrakt słodowy ciemny	1.5 kg (29.4%)	80 %	700

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Simcoe	53 g	30 min	12.9 %
Boil	Simcoe	13 g	10 min	12.9 %
Dry Hop	Simcoe	247 g	5 day(s)	12.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP090 - San Diego Super Yeast	Ale	Liquid	40 ml	---

## Extras

Type	Name	Amount	Use for	Time
Other	Płatki owsiane niesłodowane brewferm	150 g	Mash	90 min

## Notes

- Temp zacieru: 64C  
Temp fermentacji: 19C  
PH wody: 4.5  
*Jan 23, 2023, 9:37 AM*