

Black Mamba

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **67**
- SRM **28.1**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.2 liter(s)**
- Total mash volume **19.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (69%) | 80 % | 5 |
| Grain | Słód pszeniczny Bestmalz | 1 kg (23%) | 82 % | 5 |
| Grain | Weyermann - Carafa II | 0.35 kg (8%) | 70 % | 837 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Chinook | 30 g | 60 min | 11.3 % |
| Boil | Chinook | 25 g | 5 min | 11.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| us05 | Ale | Dry | 11 g | fermentis |

Notes

- Start fermentacji: 16'C
Po 1 dniu podbicie do 17'C
Później stopniowo aż 19'C
Sprzątanie na koniec fermentacji - ~21'C
Mar 11, 2020, 3:40 PM