

# 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	---