

# CZARNA MAMBA 2

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- Gravity **18.7 BLG**
- ABV **8.1 %**
- IBU **58**
- SRM **42.8**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **14 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.6 liter(s)**
- Total mash volume **15.4 liter(s)**

## Steps

- Temp **67 C**, Time **50 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **11.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **50 min** at **67C**
- Keep mash **15 min** at **78C**
- Sparge using **6.3 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2 kg (51.9%)	85 %	7
Grain	Weyermann pszeniczny jasny	0.2 kg (5.2%)	80 %	6
Grain	jęczmienny pilznieński Weyermann®	1 kg (26%)	80.5 %	3
Grain	Płatki owsiane	0.2 kg (5.2%)	60 %	3
Grain	Jęczmień palony	0.45 kg (11.7%)	55 %	1100

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	30 g	15 min	12 %
Boil	Ekuanot	25 g	15 min	14 %
Whirlpool	Citra	30 g	---	12 %
Whirlpool	Ekuanot	25 g	---	14 %