

# MUTOMBO

- Gravity **17.5 BLG**
- ABV ---
- IBU **69**
- SRM **35**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **20.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **78C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzniejszy	5.5 kg (78.6%)	80 %	4
Grain	Carahell	0.5 kg (7.1%)	77 %	26
Grain	Carafa II	0.5 kg (7.1%)	70 %	812
Grain	Biscuit Malt	0.25 kg (3.6%)	79 %	45
Sugar	cukier	0.25 kg (3.6%)	100 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	35 g	70 min	13 %
Boil	Cascade	30 g	45 min	6 %
Boil	Styrian Golding	30 g	15 min	3.6 %
Aroma (end of boil)	Citra	30 g	5 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	---