

# Czarna Pantera

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **82**
- SRM **25.8**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **16 %/h**
- Boil size **28.1 liter(s)**

## Mash information

- Mash efficiency **55 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.5 kg (88%)	80 %	5
Grain	Strzegom Barwiący	0.25 kg (4%)	68 %	1300
Grain	Strzegom Czekoladowy jasny	0.25 kg (4%)	68 %	400
Grain	Strzegom Karmel 150	0.25 kg (4%)	75 %	130

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Ekuanot	30 g	60 min	12.8 %
Boil	Centennial	30 g	15 min	10.5 %
Whirlpool	Mosaic	50 g	30 min	10 %
Dry Hop	Simcoe	70 g	7 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis