

# Pink Panther

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- Gravity **13.5 BLG**
- ABV ---
- IBU **36**
- SRM **40**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **81.5 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

## Steps

- Temp **69 C**, Time **480 min**

## Mash step by step

- Heat up **14.1 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **480 min** at **69C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3 kg (63.8%)	85 %	7
Grain	Weyermann pszeniczny jasny	1 kg (21.3%)	80 %	6
Grain	Weyermann - Carafa I	0.25 kg (5.3%)	70 %	690
Grain	Jęczmień palony	0.2 kg (4.3%)	55 %	985
Grain	Weyermann - Carafa II	0.25 kg (5.3%)	70 %	837

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Vic Secret (AUS)	20 g	10 min	16.1 %
Aroma (end of boil)	Vic Secret (AUS)	10 g	1 min	16.1 %
Aroma (end of boil)	Vic Secret (AUS)	20 g	20 min	16.1 %
Dry Hop	Vic Secret (AUS)	50 g	3 day(s)	16.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis