

# 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  |