

Czarna Pantera

- 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 |