

Pink Panther

- 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 |