

# Różowa Pantera

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **76**
- SRM **5.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **13 %/h**
- Boil size **28.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **21.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	4 kg (55.6%)	81 %	6
Grain	Płatki owsiane	1 kg (13.9%)	85 %	3
Grain	Płatki pszeniczne	1 kg (13.9%)	85 %	3
Grain	Weyermann - Carabelge	0.2 kg (2.8%)	80 %	35
Grain	MEP Lager	1 kg (13.9%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	10 g	60 min	15.5 %
Whirlpool	Galaxy	100 g	25 min	15 %
Whirlpool	Citra	50 g	25 min	12 %
Dry Hop	Galaxy	100 g	4 day(s)	15 %
Dry Hop	Citra	50 g	4 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	200 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Flavor	Hibiskus	1 g	Secondary	1 day(s)