

## #20 Boer Queen African Wheat

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **90**
- SRM **11.3**
- Style **American Wheat or Rye Beer**

### 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 **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **2.3 liter(s)**
- Total mash volume **3 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy pszeniczny	3.4 kg (81.9%)	80 %	36
Grain	Weyermann - Carawheat	0.25 kg (6%)	77 %	97
Grain	Viking Pale Ale malt	0.25 kg (6%)	80 %	5
Grain	Płatki owsiane	0.25 kg (6%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	35 g	60 min	9.7 %
Boil	African Queen	35 g	30 min	13.5 %
Boil	African Queen	65 g	5 min	13.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis

### Notes

- Częściowe zacieranie ~67 stopni (ale uciekło...). Warzenie ~9l, reszta uzupełniona wodą w fermentorze.  
*Jul 1, 2021, 12:41 AM*