

God save the Queen 3.0

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **32**
- SRM **8.7**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

Batch size

- Expected quantity of finished beer **47 liter(s)**
- Trub loss **5 %**
- Size with trub loss **49.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **59.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **32.5 liter(s)**
- Total mash volume **45.5 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **55 C**, Time **10 min**

Mash step by step

- Heat up **32.5 liter(s)** of strike water to **62C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **60 min** at **67C**
- Keep mash **20 min** at **72C**
- Sparge using **39.9 liter(s)** of **76C** water or to achieve **59.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 10 kg (76.9%) | 80 % | 5 |
| Grain | Karmelowy Czerwony | 1 kg (7.7%) | 75 % | 59 |
| Grain | Caramel/Crystal Malt | 1 kg (7.7%) | 75 % | 90 |
| Grain | Cara Body Viking | 1 kg (7.7%) | 75 % | 8 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|-----------|------------|
| Boil | Marynka | 25 g | 60 min | 8.8 % |
| Boil | East Kent Goldings | 50 g | 30 min | 6.3 % |
| Boil | East Kent Goldings | 50 g | 10 min | 6.3 % |
| Boil | Galaxy | 50 g | 5 min | 14.5 % |
| Dry Hop | Enigma (AUS) | 50 g | 14 day(s) | 18.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 23 g | Fermentis |

Notes

- Brzeczka 18.11
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