

# Queen Saba

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **39**
- SRM **36.3**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.3 liter(s)**
- Boil time **30 min**
- Evaporation rate **15 %/h**
- Boil size **19.4 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14.7 liter(s)**

## Steps

- Temp **68 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **10.5 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **19.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (83.3%)	80 %	5
Grain	Caraaroma	0.1 kg (2.4%)	78 %	400
Grain	Carafa II specjal	0.3 kg (7.1%)	70 %	812
Grain	Jęczmień palony	0.3 kg (7.1%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	African Queen	30 g	20 min	13.5 %
Aroma (end of boil)	African Queen	20 g	5 min	13.5 %
Dry Hop	African Queen	50 g	3 day(s)	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis