

# Black Queen

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **85**
- SRM **30**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **13.6 liter(s)**
- Total mash volume **19 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (89.9%)	85 %	7
Grain	Weyermann - Dehusked Carafa III	0.43 kg (7.7%)	70 %	1300
Sugar	cukier do refermentacji	0.13 kg (2.3%)	100 %	50

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	African Queen	15 g	60 min	13.5 %
Boil	African Queen	15 g	60 min	13.5 %
Boil	African Queen	15 g	45 min	13.5 %
Boil	African Queen	15 g	30 min	13.5 %
Aroma (end of boil)	African Queen	15 g	15 min	13.5 %
Whirlpool	African Queen	15 g	0 min	13.5 %
Dry Hop	African Queen	60 g	6 day(s)	13.5 %