

# Queen is German

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- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU ---
- SRM **13.5**
- Style **Irish Red Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10 liter(s)**
- Total mash volume **13.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.5 kg (44.8%)	80 %	5
Grain	Pilzneński	1 kg (29.9%)	81 %	4
Grain	Strzegom Monachijski typ I	0.5 kg (14.9%)	79 %	16
Grain	Karmelowy Czerwony	0.3 kg (9%)	75 %	59
Grain	Jęczmień palony	0.05 kg (1.5%)	55 %	985