

# God save the Queen

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **32**
- SRM **8.9**
- 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**

## Mash step by step

- Heat up **32.5 liter(s)** of strike water to **76.4C**
- Add grains
- 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 | Maris Otter Crisp    | 5 kg (38.5%) | 83 %  | 6   |
| Grain | Viking Pale Ale malt | 5 kg (38.5%) | 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 %     |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale T-58 | Ale  | Dry  | 11.5 g | Fermentis  |
| Safale S-04 | Ale  | Dry  | 23 g   | Fermentis  |

## Notes

- Brzeczka 21.10.22r  
Rozlew 17.11  
T-58 duże butelki  
S-04 małe butelki  
*Oct 21, 2022, 10:45 AM*