

# ZME: Królowa Nocy

- Gravity **20.2 BLG**
- ABV **8.9 %**
- IBU **32**
- SRM **39.8**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **100 min**
- Evaporation rate **10 %/h**
- Boil size **21.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **22.3 liter(s)**
- Total mash volume **29 liter(s)**

## Steps

- Temp **72 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **22.3 liter(s)** of strike water to **79.9C**
- Add grains
- Keep mash **60 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **6 liter(s)** of **76C** water or to achieve **21.5 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount          | Yield | EBC  |
|-------|-----------------------------|-----------------|-------|------|
| Grain | Viking Pale Ale malt        | 4 kg (59.3%)    | 80 %  | 5    |
| Grain | Strzegom Monachijski typ II | 1.75 kg (25.9%) | 79 %  | 22   |
| Grain | Weyermann - Carawheat       | 0.5 kg (7.4%)   | 77 %  | 125  |
| Grain | carafa special II           | 0.5 kg (7.4%)   | 71 %  | 1150 |

## Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | lunga | 25 g   | 60 min | 12.5 %     |

## Yeasts

| Name  | Type | Form  | Amount | Laboratory |
|-------|------|-------|--------|------------|
| US-05 | Ale  | Slant | 150 ml | Fermentis  |

## Extras

| Type   | Name           | Amount | Use for | Time   |
|--------|----------------|--------|---------|--------|
| Flavor | laktoza        | 500 g  | Boil    | 10 min |
| Flavor | śliwka suszona | 200 g  | Boil    | 10 min |

## Notes

- + 2 blg (laktoza)  
*Sep 14, 2017, 11:45 PM*