

## 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*