

## Queen S

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- Gravity **20.2 BLG**
- ABV **8.9 %**
- IBU **35**
- SRM **27.2**
- Style **Baltic Porter**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **7 %**
- Size with trub loss **16.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **27.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Munich Malt	1.5 kg (21.7%)	78 %	18
Grain	Viking Pilsner malt	2.5 kg (36.2%)	82 %	4
Grain	Viking Vienna Malt	2 kg (29%)	79 %	7
Grain	Viking malt caramel sweet	0.5 kg (7.2%)	64 %	50
Grain	Fawcett - Pszeniczny Czekoladowy	0.3 kg (4.3%)	73 %	1001
Grain	Diastatyczny	0.1 kg (1.4%)	--- %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	40 min	11 %
Aroma (end of boil)	lunga	15 g	20 min	11 %
Aroma (end of boil)	lunga	15 g	5 min	11 %