

Szept Królowej

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **25**
- SRM **4.7**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.6 liter(s)**
- Total mash volume **11.1 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|------------------|-------|-----|
| Grain | Strzegom Pilzneński | 1.162 kg (47.2%) | 80 % | 4 |
| Grain | Pszoniczny | 0.434 kg (17.6%) | 85 % | 4 |
| Grain | Viking Pale Ale malt | 0.282 kg (11.5%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ II | 0.217 kg (8.8%) | 79 % | 22 |
| Grain | Karmelowy Jasny 30EBC | 0.217 kg (8.8%) | 75 % | 30 |
| Grain | Płatki owsiane | 0.15 kg (6.1%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---|-----------------|--------|----------|------------|
| Boil | Amora Preta | 2 g | 60 min | 11.2 % |
| Boil | Amora Preta | 8 g | 30 min | 11.2 % |
| Boil | Hallertau Blanc | 5 g | 30 min | 8.4 % |
| Whirlpool | Hallertau Blanc | 20 g | 0 min | 8.4 % |
| Dodane po ochłodzeniu do 80°C na 45 min | | | | |
| Dry Hop | Strata | 15 g | 5 day(s) | 14 % |
| Dry Hop | Talus | 15 g | 5 day(s) | 7.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------|------|------|--------|------------|
| Lallemand - LalBrew Verdant IPA | Ale | Dry | 11 g | Lallemand |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------------|--------|---------|--------|
| Spice | skórka curacao | 6 g | Boil | 15 min |