

Warrior Queen Single Hop

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **30**
- SRM **3.4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **30.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|--------------------------|----------------|-------|-----|
| Grain | Mep©Pilsner | 3.5 kg (71.4%) | 80 % | 4 |
| Grain | Słód pszeniczny Bestmalz | 1.1 kg (22.4%) | 82 % | 5 |
| Adjunct | Płatki owsiane | 0.3 kg (6.1%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---|--------|----------|------------|
| Boil | Warrior Queen 100g - UK Chmiel granulat | 100 g | 10 min | 6.3 % |
| Whirlpool | Warrior Queen 100g - UK Chmiel granulat | 60 g | 10 min | 6.3 % |
| Dry Hop | Warrior Queen 100g - UK Chmiel granulat | 40 g | 2 day(s) | 6.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | fermentis |