

# 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	Pszeniczny	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