

# Warrior Queen Single Hop

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- 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