

ZME: Królowa Nocy

- Gravity **20.2 BLG**
- ABV **8.9 %**
- IBU **32**
- SRM **39.8**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **100 min**
- Evaporation rate **10 %/h**
- Boil size **21.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **22.3 liter(s)**
- Total mash volume **29 liter(s)**

Steps

- Temp **72 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **22.3 liter(s)** of strike water to **79.9C**
- Add grains
- Keep mash **60 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **6 liter(s)** of **76C** water or to achieve **21.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|-----------------|-------|------|
| Grain | Viking Pale Ale malt | 4 kg (59.3%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ II | 1.75 kg (25.9%) | 79 % | 22 |
| Grain | Weyermann - Carawheat | 0.5 kg (7.4%) | 77 % | 125 |
| Grain | carafa special II | 0.5 kg (7.4%) | 71 % | 1150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 25 g | 60 min | 12.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| US-05 | Ale | Slant | 150 ml | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Flavor | laktoza | 500 g | Boil | 10 min |
| Flavor | śliwka suszona | 200 g | Boil | 10 min |

Notes

- + 2 blg (laktoza)
Sep 14, 2017, 11:45 PM