

# African Queen wheat

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **33**
- SRM **5.2**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **0 %**
- Size with trub loss **20 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

## Steps

- Temp **46 C**, Time **15 min**
- Temp **63 C**, Time **25 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **15.9 liter(s)** of strike water to **50.3C**
- Add grains
- Keep mash **15 min** at **46C**
- Keep mash **25 min** at **63C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                   | Amount         | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Simpsons - Maris Otter | 2.2 kg (41.5%) | 81 %  | 6   |
| Grain | Strzegom Pszeniczny    | 2.1 kg (39.6%) | 81 %  | 6   |
| Grain | Pilznieński            | 0.5 kg (9.4%)  | 81 %  | 4   |
| Grain | Monachijski            | 0.5 kg (9.4%)  | 80 %  | 16  |

## Hops

| Use for   | Name          | Amount | Time   | Alpha acid |
|-----------|---------------|--------|--------|------------|
| Boil      | African Queen | 20 g   | 60 min | 11 %       |
| Whirlpool | African Queen | 30 g   | 15 min | 11 %       |

## Yeasts

| Name                   | Type  | Form  | Amount | Laboratory       |
|------------------------|-------|-------|--------|------------------|
| FM41 Gwoździe i Banany | Wheat | Slant | 200 ml | Fermentum Mobile |