

Queen S

- Gravity **20.2 BLG**
- ABV **8.9 %**
- IBU **35**
- SRM **27.2**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **7 %**
- Size with trub loss **16.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **27.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|-------|------|
| Grain | Viking Munich Malt | 1.5 kg (21.7%) | 78 % | 18 |
| Grain | Viking Pilsner malt | 2.5 kg (36.2%) | 82 % | 4 |
| Grain | Viking Vienna Malt | 2 kg (29%) | 79 % | 7 |
| Grain | Viking malt caramel sweet | 0.5 kg (7.2%) | 64 % | 50 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.3 kg (4.3%) | 73 % | 1001 |
| Grain | Diastatyczny | 0.1 kg (1.4%) | --- % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------|--------|--------|------------|
| Boil | lunga | 20 g | 40 min | 11 % |
| Aroma (end of boil) | lunga | 15 g | 20 min | 11 % |
| Aroma (end of boil) | lunga | 15 g | 5 min | 11 % |