

# God save the Queen II

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **32**
- SRM **9.9**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

## Batch size

- Expected quantity of finished beer **47 liter(s)**
- Trub loss **5 %**
- Size with trub loss **49.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **59.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **33.8 liter(s)**
- Total mash volume **47.3 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **33.8 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **20 min** at **72C**
- Sparge using **39.1 liter(s)** of **76C** water or to achieve **59.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Crisp	5 kg (37%)	83 %	6
Grain	Viking Golden ale	5 kg (37%)	80 %	12
Grain	Karmelowy Czerwony	1 kg (7.4%)	75 %	59
Grain	Caramel/Crystal Malt	1 kg (7.4%)	75 %	90
Grain	Cara Body Viking	1.5 kg (11.1%)	75 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	7.9 %
Boil	East Kent Goldings	50 g	30 min	6.3 %
Boil	East Kent Goldings	50 g	10 min	4.6 %
Boil	Galaxy	50 g	5 min	17.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	34.5 g	Fermentis

## Notes

- Brzeczka 31.03  
Mech irlandzki 10g 10min  
Rozlew 29.04  
*Mar 31, 2023, 10:40 AM*