God save the Queen 3.0

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **32**
- SRM **8.7**
- 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 **32.5 liter(s)**
- Total mash volume **45.5 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **55 C**, Time **10 min**

Mash step by step

- Heat up **32.5 liter(s)** of strike water to **62C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **60 min** at **67C**
- Keep mash **20 min** at **72C**
- Sparge using **39.9 liter(s)** of **76C** water or to achieve **59.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	10 kg *(76.9%)*	80 %	5
Grain	Karmelowy Czerwony	1 kg *(7.7%)*	75 %	59
Grain	Caramel/Crystal Malt	1 kg *(7.7%)*	75 %	90
Grain	Cara Body Viking	1 kg *(7.7%)*	75 %	8

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	8.8 %
Boil	East Kent Goldings	50 g	30 min	6.3 %
Boil	East Kent Goldings	50 g	10 min	6.3 %
Boil	Galaxy	50 g	5 min	14.5 %
Dry Hop	Enigma (AUS)	50 g	14 day(s)	18.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	23 g	Fermentis

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Notes

- Brzeczka 18.11
  Cicha 01.12 plus chmiel na zimno
  Dec 3, 2023, 12:34 PM