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Pelvis Juice



Queen Bee Brewery

Beer Stats

Method: **All Grain**
 Style: **American IPA**
 Boil Time: **45 min**
 Batch Size: **21 liters** (fermentor volume)
 Pre Boil Size: **25.4 liters**
 Post Boil Size: **22 liters**
 Pre Boil Gravity: **1.035** (recipe based estimate)
 Efficiency: **66%** (brew house)
 Source: **Queen Bee Brewery**
 Calories: **132 calories** (Per 355mL)
 Carbs: **14 g** (Per 355mL)

Created Saturday July 1st 2017

Original Gravity:

1.040

Final Gravity:

1.010

ABV (standard):

3.9%

IBU (tinseth):

40.49

EBC (ebcmorey):

11.76

Mash pH

n/a

Fermentables

Amount	Fermentable	PPG	°L	Bill %
3200 g	Ireland - Ale Malt	37	3	63.4%
450 g	United Kingdom - Crystal 15L	34	15	8.9%
200 g	Rolled Oats	33	2.2	4%
1000 g	Orange	4.1	0	19.8%

200 g	German - CaraHell	34	11	4%
5.05 kg	Total			

Hops

Amount	Variety	Type	AA	Use	Time	IBU	Bill %
12 g	Amarillo	Pellet	8.6	Boil	20 min	8.66	6%
12 g	Simcoe	Pellet	12.7	Boil	20 min	12.78	6%
25 g	Amarillo	Pellet	8.6	Boil	5 min	5.94	12.6%
25 g	Cascade	Pellet	7.3	Boil	5 min	5.04	12.6%
25 g	Simcoe	Pellet	11.7	Boil	5 min	8.08	12.6%
25 g	Amarillo	Pellet	8.6	Dry Hop	5 days		12.6%
25 g	Cascade	Pellet	7.3	Dry Hop	5 days		12.6%
25 g	Simcoe	Pellet	11.7	Dry Hop	5 days		12.6%
25 g	Summit	Pellet	18.5	Dry Hop	5 days		12.6%

Show Summary View

Mash Guidelines

Amount	Description	Type	Temp	Time
19 L	Mash	Infusion	67 °C	45 min
L	Mash Out	Infusion	75 °C	10 min
12 L	Kettler Sparge	Sparge	75 °C	--

Starting Mash Thickness: 4.5 L/kg

Yeast

Gervin Ale (by Muntons) GV-12

Amount:	11.5	Flocculation:	High
Attenuation (custom):	73%	Starter:	No
Optimum Temp:	14 - 21 °C	Pitch Rate:	0.35 (M cells / ml / °P) 73 B cells required
Fermentation Temp:	21 °C		

[Yeast Pitch Rate and Starter Calculator](#)

Priming

CO₂ Level: 2.25 Volumes

Target Water Profile Balanced Profile

Ca ⁺²	Mg ⁺²	Na ⁺	Cl ⁻	SO ₄ ⁻²	HCO ₃ ⁻
80	5	25	75	80	100

1/2 campden tablet overnight

[Mash Chemistry and Brewing Water Calculator](#)

Notes

15Ltr tap water + 2 bottles Aldi water 2.75ml Lactic acid + 1ltr of Clementine juice to FV+ Pink Grapefruit peel

Last Updated and Sharing

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VIEWS

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BREWS

- **Public:** Nope, Not Shared
- **Last Updated:** 2020-02-04 16:33 GMT

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