

# Hoppy Queen

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **147**
- SRM **5.9**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **12.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.6 kg (86.7%)	80 %	5
Grain	Weyermann - Carapils	0.2 kg (6.7%)	78 %	4
Grain	Weyermann - Carared	0.2 kg (6.7%)	75 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	30 g	75 min	12 %
Boil	Chinook	20 g	60 min	13 %
Aroma (end of boil)	Cascade	20 g	10 min	6 %
Boil	Chinook	10 g	10 min	13 %
Aroma (end of boil)	Equinox	25 g	0 min	13.1 %
Aroma (end of boil)	Nugget	25 g	0 min	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis