

## hende hops 2

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- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **28**
- SRM **31.3**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.8 liter(s)**
- Total mash volume **33.1 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	7.5 kg (90.7%)	81 %	6
Grain	Briess - Chocolate Malt	0.36 kg (4.4%)	60 %	690
Grain	Carafa III	0.41 kg (5%)	70 %	1034

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	10 g	60 min	10.5 %
Boil	Amarillo	20 g	30 min	9.5 %
Boil	Citra	20 g	5 min	12 %
Boil	Centennial	30 g	5 min	10.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale II	Ale	Liquid	100 ml	---