

# Hoppy Christmas

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- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **24**
- SRM **11.2**

## Batch size

- Expected quantity of finished beer **45 liter(s)**
- Trub loss **5 %**
- Size with trub loss **49.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **55.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **44.1 liter(s)**
- Total mash volume **58.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	14 kg (95.2%)	80 %	5
Grain	Karmelowy Jasny 30EBC	0.5 kg (3.4%)	75 %	30
Grain	Weyermann - Carafa III	0.2 kg (1.4%)	70 %	1024

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	25 g	60 min	13.2 %
Boil	Simcoe	25 g	20 min	13.2 %
Aroma (end of boil)	Simcoe	50 g	1 min	13.2 %
Dry Hop	Simcoe	150 g	5 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar BRY-97	Ale	Dry	11.5 g	danstar