

Hoppy Queen

- 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 |