

## ##4 Hula-HOPS

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **30**
- SRM **21.4**
- Style **Dry Stout**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **1 %**
- Size with trub loss **19.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Dark Malt Extract	3 kg (100%)	87 %	108

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	5 g	60 min	12 %
Boil	Hallertau Tradition	20 g	60 min	5.2 %
Aroma (end of boil)	Chinook	20 g	5 min	12 %
Aroma (end of boil)	Hallertau Tradition	30 g	5 min	5.2 %
Whirlpool	Chinook	25 g	---	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale-T58	Ale	Dry	11.5 g	---

### Notes

- Notatka po fermentacji  
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