

## 0 % pro

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- Gravity **9 BLG**
- ABV **3.5 %**
- IBU **29**
- SRM **8.8**
- Style **Gueuze**

### Batch size

- Expected quantity of finished beer **0.2 liter(s)**
- Trub loss **5 %**
- Size with trub loss **0.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **0.2 liter(s)**

### Fermentables

| Type           | Name                 | Amount           | Yield | EBC |
|----------------|----------------------|------------------|-------|-----|
| Liquid Extract | Viking Pale Ale malt | 0.0232 kg (100%) | 80 %  | 35  |

### Hops

| Use for             | Name              | Amount | Time   | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil                | Lublin (Lubelski) | 0.52 g | 30 min | 4 %        |
| Aroma (end of boil) | Lublin (Lubelski) | 0.3 g  | 10 min | 4 %        |