

# NA Hop Water

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- Gravity **0.8 BLG**
- ABV **0.3 %**
- IBU **51**
- SRM **0.2**

## Batch size

- Expected quantity of finished beer **4 liter(s)**
- Trub loss **5 %**
- Size with trub loss **4.2 liter(s)**
- Boil time **30 min**
- Evaporation rate **22 %/h**
- Boil size **4.7 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Sugar	Sugar, Table (Sucrose)	0.028 kg (100%)	100 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	5 g	30 min	11 %
Whirlpool	lunga	3 g	30 min	11 %
Dry Hop	lunga	2 g	5 day(s)	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Slant	50 ml	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	Sok z limonki	160 g	Secondary	7 day(s)