

# Chmiel kontratakuje

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- Gravity **13.3 BLG**
- ABV ---
- IBU **34**
- SRM ---

## Batch size

- Expected quantity of finished beer **18.5 liter(s)**
- Trub loss **2 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **2 %/h**
- Boil size **19.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	3.4 kg (91.9%)	90 %	---
Sugar	Cukier	0.3 kg (8.1%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10.2 %
Boil	Lublin (Lubelski)	20 g	10 min	2.4 %
Boil	Marynka	10 g	10 min	10.2 %
Aroma (end of boil)	Lublin (Lubelski)	10 g	0 min	2.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
S-33	Ale	Dry	11.2 g	---