

# Chmielowa kosa zniszczenia

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **95**
- SRM **3.8**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Liquid Extract (LME) - Pilsner	1.7 kg (100%)	78 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Pacific Gem	40 g	10 min	15.3 %
Aroma (end of boil)	Sorachi Ace	15 g	10 min	10 %
Aroma (end of boil)	Nelson Sauvín	18 g	10 min	11 %
Aroma (end of boil)	Citra	10 g	10 min	12 %
Aroma (end of boil)	WAI-ITI	30 g	10 min	4.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa Pure Ale Yeast 7	Ale	Dry	11 g	---