

## 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 %