

## #5 Na suchych kveikach

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **30**
- SRM **9.1**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **30.2 liter(s)**

### Fermentables

| Type           | Name                           | Amount         | Yield | EBC |
|----------------|--------------------------------|----------------|-------|-----|
| Liquid Extract | Bruntal ekstrakt słodowy jasny | 4.66 kg (100%) | 81 %  | 26  |

### Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | Citra   | 18 g   | 60 min | 12 %       |
| Aroma (end of boil) | Cascade | 23 g   | 10 min | 6 %        |
| Boil                | Citra   | 18 g   | 10 min | 12 %       |

### Yeasts

| Name                           | Type | Form | Amount | Laboratory |
|--------------------------------|------|------|--------|------------|
| Lallemand - LalBrew Voss Kveik | Ale  | Dry  | 18 g   | Lallemand  |