

## APA z trawą cytrynową

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **41**
- SRM ---
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **24.1 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Viking Pale Ale malt	3.6 kg (100%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	60 min	13.5 %
Boil	Magnum	10 g	30 min	13.5 %
Boil	Centennial	25 g	15 min	10.5 %
Aroma (end of boil)	Centennial	25 g	0 min	10.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa - US West Coast	Ale	Dry	10 g	Gozdawa

### Extras

Type	Name	Amount	Use for	Time
Flavor	trawa cytrynowa	20 g	Boil	10 min
Spice	kolendra	10 g	Boil	5 min