

## #8 Strawberry polish apa citra+ pacifica

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **42**
- SRM ---

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg (100%)	80 %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	60 min	12.5 %
Aroma (end of boil)	Citra	10 g	10 min	12.5 %
Aroma (end of boil)	Pacifica (NZ)	10 g	10 min	3.1 %
Dry Hop	Pacifica (NZ)	13 g	7 day(s)	3.1 %
Dry Hop	Citra	10 g	7 day(s)	12.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	6 g	Safale

### Extras

Type	Name	Amount	Use for	Time
Flavor	Truskawki	2000 g	Secondary	7 day(s)