

## #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