

Trash Ale

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **24**
- SRM **11**

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 **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **3.6 liter(s)**
- Total mash volume **4.7 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|----------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 1 kg (30.4%) | 80 % | 5 |
| Liquid Extract | Bruntal | 1.6 kg (48.7%) | 81 % | 26 |
| Sugar | Cukier trzcinowy | 0.5 kg (15.2%) | 96 % | 20 |
| Grain | Caraaroma | 0.185 kg (5.6%) | 78 % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-------------------|--------|--------|------------|
| Boil | Marynka | 20 g | 60 min | 10 % |
| Whirlpool | Lublin (Lubelski) | 30 g | 0 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------------|------|------|--------|------------|
| Coopers Stout + Coopers Bitter | Ale | Dry | 14 g | Coopers |