

## Trash Ale

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- 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    |