

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