

## popsuta filtracja

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- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **25**
- SRM **6.7**
- Style **American Brown Ale**

### Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **40 min**
- Evaporation rate **10 %/h**
- Boil size **36.8 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (71.4%)	60 %	5
Grain	Viking Pilsner malt	1 kg (14.3%)	60 %	4
Grain	Karmelowy Czerwony	1 kg (14.3%)	75 %	59

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	30 min	13.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	20 g	Fermentis