

popsuta filtracja

- 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 |