

## Nachmielona #3

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- Gravity **1.8 BLG**
- ABV **0.7 %**
- IBU **42**
- SRM **0.3**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **0 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **10 min**
- Evaporation rate **10 %/h**
- Boil size **28 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Adjunct	erytrytol	0.5 kg (100%)	100 %	1.0E-6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	50 g	10 min	4.5 %
Whirlpool	Saaz (Czech Republic)	50 g	30 min	4.5 %
Whirlpool	Książęcy	50 g	30 min	7.3 %
Dry Hop	Książęcy	150 g	5 day(s)	7.3 %

### Extras

Type	Name	Amount	Use for	Time
Flavor	erytrytol	500 g	Boil	1 min