

Tanioszka niesłodowa

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **48**
- SRM **3.8**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.3 liter(s)**
- Total mash volume **12.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|-----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 1.7 kg (51.5%) | 80 % | 5 |
| Grain | Jęczmień niesłodowany | 1.2 kg (36.4%) | 75 % | 2 |
| Grain | Viking Munich Malt | 0.2 kg (6.1%) | 78 % | 18 |
| Adjunct | Pszenica niesłodowana | 0.2 kg (6.1%) | 75 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------------|--------|--------|------------|
| Boil | Chinook | 10 g | 60 min | 8.8 % |
| Aroma (end of boil) | Sybilla | 20 g | 40 min | 5.3 % |
| Whirlpool | Styrian Dragon | 10 g | 40 min | 7.2 % |
| Aroma (end of boil) | Cascade PL | 20 g | 40 min | 5.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| us-05 | Ale | Slant | 400 ml | --- |