

# 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 | ---        |