

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	---