

Browar Qzyn #2

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **23**
- SRM **34.1**
- Style **Christmas/Winter Specialty Spiced Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|--------------------------------|----------------|-------|------|
| Liquid Extract | Gozdawa ekstrakt słodowy jasny | 3.4 kg (97.7%) | 80 % | 45 |
| Liquid Extract | Malt Barley | 0.08 kg (2.3%) | 57 % | 6818 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------|---------|--------|------------|
| Boil | Green Bullet | 6.8 g | 10 min | 11 % |
| Boil | Sybilla | 14.7 g | 30 min | 6.2 % |
| Boil | Nelson Sauvín | 12.16 g | 30 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Fermentis |