

## Gorycz rozpaczy.

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **28**
- SRM **3.7**
- Style **German Pilsner (Pils)**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **27.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (94.3%)	81 %	4
Grain	Weyermann - Carapils	0.3 kg (5.7%)	78 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	20 g	50 min	11 %
Boil	Saaz (Czech Republic)	20 g	17 min	4.5 %
Boil	Saaz (Czech Republic)	20 g	3 min	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 2206 Bavarian Lager	Lager	Liquid	180 ml	Wyeast Labs