

## Wysłodkowe

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **22**
- SRM **7.6**

### Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

### Fermentables

| Type           | Name                       | Amount         | Yield | EBC |
|----------------|----------------------------|----------------|-------|-----|
| Liquid Extract | WES ekstrakt słodowy jasny | 2 kg (71.4%)   | 80 %  | 25  |
| Sugar          | Brown Sugar, Light         | 0.5 kg (17.9%) | 100 % | 16  |
| Liquid Extract | Honey                      | 0.3 kg (10.7%) | 75 %  | 2   |

### Hops

| Use for | Name      | Amount | Time   | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil    | Magnum    | 10 g   | 60 min | 12 %       |
| Boil    | Tradition | 20 g   | 10 min | 5.5 %      |

### Extras

| Type   | Name  | Amount | Use for | Time  |
|--------|-------|--------|---------|-------|
| Flavor | Imbir | 22 g   | Boil    | 1 min |