

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