

Gorycz rozpaczy.

- 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 |