

## Gorycz Rozpaczy 2

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **37**
- SRM **11.8**
- Style **Special/Best/Premium Bitter**

### Batch size

- Expected quantity of finished beer **10.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.3 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.3 liter(s)**
- Total mash volume **9.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (81.6%)	80 %	5
Grain	Monachijski	0.3 kg (12.2%)	80 %	16
Grain	Caraaroma	0.15 kg (6.1%)	78 %	400

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade PL	22 g	60 min	7.2 %
Boil	Lublin (Lubelski)	12 g	10 min	4 %