

## Wysłodkowe

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- 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