

## 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 %        |