

Gorycz Rozpaczy 2

- 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 % |