

big hejzi

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **16**
- SRM **4.1**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.5 liter(s)**
- Total mash volume **27.7 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (65%)	80 %	4
Grain	Pszeniczny	1.5 kg (24.4%)	85 %	4
Grain	Płatki owsiane	0.25 kg (4.1%)	60 %	3
Grain	Płatki pszeniczne	0.3 kg (4.9%)	60 %	3
Grain	Płatki jęczmienne	0.1 kg (1.6%)	60 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Citra	50 g	10 min	12.6 %
Whirlpool	Nelson Sauvignon	30 g	10 min	9.4 %
Dry Hop	Citra	50 g	3 day(s)	12.6 %
Dry Hop	Vic Secret	60 g	3 day(s)	18.5 %
Dry Hop	Nelson Sauvignon	40 g	3 day(s)	9.4 %