

# hejzikrejzi

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **39**
- SRM **4.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5.5 kg (78.6%)	81 %	4
Grain	Pszeniczny	0.5 kg (7.1%)	85 %	4
Grain	Weyermann - Carapils	1 kg (14.3%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	60 min	11 %
Whirlpool	Mosaic	50 g	20 min	10 %
Whirlpool	Citra	50 g	20 min	12 %
Dry Hop	Citra	50 g	2 day(s)	12 %
Dry Hop	Nelson Sauvín	50 g	2 day(s)	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Blend Hazy daze wlp644	Ale	Slant	200 ml	whitelabs