

# seszyn hejzi

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **23**
- SRM **3.9**

## Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **6.1 liter(s)**
- Total mash volume **7.9 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.5 kg (85.7%)	81 %	4
Grain	Strzegom Monachijski typ II	0.15 kg (8.6%)	79 %	22
Grain	Briess - Pale Ale Malt	0.1 kg (5.7%)	80 %	7

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	3 g	60 min	14 %
Boil	Marynka	3 g	15 min	10 %
Boil	Izabella	3 g	15 min	5.1 %
Whirlpool	Marynka	3 g	15 min	10 %
Whirlpool	Izabella	8 g	15 min	5.1 %