

# hejzikrejzi

- 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 Sauvignon | 50 g   | 2 day(s) | 11 %       |

## Yeasts

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