

kayak hbc

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **27**
- SRM **3.1**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.1 liter(s)**
- Total mash volume **16.9 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Heidelberg	2.5 kg (63.3%)	80.5 %	3
Grain	Płatki owsiane	0.25 kg (6.3%)	60 %	3
Grain	Pszeniczny	1 kg (25.3%)	85 %	4
Sugar	laktoza	0.2 kg (5.1%)	90 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	hbc 682	2 g	45 min	18 %
Whirlpool	hbc 682	10 g	15 min	18 %
Whirlpool	hbc 630	12 g	15 min	14 %
Whirlpool	hbc 638	12 g	15 min	14 %
Whirlpool	Ekuanot	12 g	15 min	14 %
Dry Hop	hbc 630	38 g	3 day(s)	14 %
Dry Hop	hbc 638	38 g	3 day(s)	14 %
Dry Hop	hbc 682	38 g	3 day(s)	18 %
Dry Hop	Ekuanot	38 g	3 day(s)	14 %