

# 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 %      |