

# Ajs ajs bejbe

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **34**
- SRM **4.1**

## Batch size

- Expected quantity of finished beer **18.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (83.3%)	80 %	4
Grain	Rice, Flaked	1 kg (16.7%)	70 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	10 g	60 min	12.6 %
Boil	Simcoe	20 g	10 min	12.6 %
Whirlpool	Simcoe	20 g	10 min	12.6 %
Whirlpool	Azacca	10 g	10 min	14 %
Whirlpool	Citra	10 g	10 min	12.9 %
Whirlpool	Mosaic	10 g	10 min	12.3 %
Dry Hop	Azacca	40 g	3 day(s)	14 %
Dry Hop	Mosaic	40 g	3 day(s)	12.3 %
Dry Hop	Citra	40 g	3 day(s)	12.9 %
Dry Hop	Simcoe	50 g	3 day(s)	12.6 %