

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 Sauvín | 50 g | 2 day(s) | 11 % |

Yeasts

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