

# big hejzi

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **16**
- SRM **4.1**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.5 liter(s)**
- Total mash volume **27.7 liter(s)**

## Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 4 kg (65%)     | 80 %  | 4   |
| Grain | Pszeniczny          | 1.5 kg (24.4%) | 85 %  | 4   |
| Grain | Płatki owsiane      | 0.25 kg (4.1%) | 60 %  | 3   |
| Grain | Płatki pszeniczne   | 0.3 kg (4.9%)  | 60 %  | 3   |
| Grain | Płatki jęczmienne   | 0.1 kg (1.6%)  | 60 %  | 5   |

## Hops

| Use for   | Name          | Amount | Time     | Alpha acid |
|-----------|---------------|--------|----------|------------|
| Whirlpool | Citra         | 50 g   | 10 min   | 12.6 %     |
| Whirlpool | Nelson Sauvín | 30 g   | 10 min   | 9.4 %      |
| Dry Hop   | Citra         | 50 g   | 3 day(s) | 12.6 %     |
| Dry Hop   | Vic Secret    | 60 g   | 3 day(s) | 18.5 %     |
| Dry Hop   | Nelson Sauvín | 40 g   | 3 day(s) | 9.4 %      |