

Hejzilpka

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **20**
- SRM **4.5**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **2 %**
- Size with trub loss **22.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

Steps

- Temp **55 C**, Time **10 min**
- Temp **68 C**, Time **50 min**

Mash step by step

- Heat up **20.1 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **50 min** at **68C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (67.2%)	80 %	5
Grain	Pszeniczny	0.6 kg (9%)	85 %	4
Grain	Pilznieński	0.6 kg (9%)	81 %	4
Grain	Płatki owsiane	1 kg (14.9%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Magnat	50 g	60 min	12.4 %
Boil	Citra	20 g	40 min	13 %
Whirlpool	Amora Preta	50 g	0 min	7.4 %
Whirlpool	Vermelho	50 g	0 min	9.1 %
Whirlpool	Rody Hodowlane 2/20	50 g	0 min	9.3 %
Whirlpool	Rody Hodowlane 3/20	50 g	0 min	9.3 %
Whirlpool	Citra	30 g	0 min	13 %
Dry Hop	Amora Preta	50 g	2 day(s)	7.4 %
Dry Hop	Rody Hodowlane 2/20	50 g	5 day(s)	9.3 %

Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Name	Type	Form	Amount	Laboratory
WLP521 - Hornindal Kveik Ale	Ale	Slant	200 ml	white labs

Notes

- Skleikować płatki
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