

kayak hbc

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **16**
- SRM **3.6**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Heidelberg	3 kg (64.5%)	80.5 %	3
Grain	Abbey Malt Weyermann	0.2 kg (4.3%)	75 %	45
Grain	Płatki owsiane	0.25 kg (5.4%)	60 %	3
Grain	Pszeniczny	1 kg (21.5%)	85 %	4
Sugar	laktoza	0.2 kg (4.3%)	90 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	hbc 682	2 g	60 min	18 %
Whirlpool	hbc 682	10 g	15 min	18 %
Whirlpool	hbc 630	10 g	15 min	14 %
Whirlpool	hbc 638	10 g	15 min	14 %
Dry Hop	hbc 630	40 g	3 day(s)	14 %
Dry Hop	hbc 638	40 g	3 day(s)	14 %
Dry Hop	hbc 682	38 g	3 day(s)	18 %