

#208 Hejka sąsiadko (2024)

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **10**
- SRM **5.5**
- Style **Roggenbier**

Batch size

- Expected quantity of finished beer **22.4 liter(s)**
- Trub loss **7 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **6 %/h**
- Boil size **25.9 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18.6 liter(s)**

Steps

- Temp **45 C**, Time **15 min**
- Temp **67 C**, Time **50 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **14 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **15 min** at **45C**
- Keep mash **50 min** at **67C**
- Keep mash **1 min** at **78C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|----------------|-------|-----|
| Grain | Viking Malt Żytni | 2.4 kg (51.6%) | 85 % | 8 |
| Grain | Viking Malt Pilszeński | 1.35 kg (29%) | 80 % | 4 |
| Grain | Viking Malt Monachijski Jasny | 0.45 kg (9.7%) | 80 % | 16 |
| Grain | Viking Malt Karmelowy | 0.45 kg (9.7%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------------------|--------|--------|------------|
| Boil | Lubelski PL 2022 granulat | 25 g | 60 min | 3.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|-------|--------|--------|------------------|
| FM41 Gwoździe i Banany | Wheat | Liquid | 40 ml | Fermentum Mobile |