

#230 Hejka sąsiadko (2025)

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **11**
- SRM **5.5**
- Style **Roggenbier**

Batch size

- Expected quantity of finished beer **21.4 liter(s)**
- Trub loss **7 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **6 %/h**
- Boil size **26.1 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 **16.8 liter(s)** of **76C** water or to achieve **26.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Malt Żytni	2.4 kg (51.6%)	85 %	8
Grain	Viking Malt Pilzneński	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 2023 granulat	25 g	60 min	4.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M20 Bavarian Wheat	Wheat	Dry	11 g	Mangrove Jack's