

#131 Hejka sąsiadko

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **9**
- SRM **5.6**
- Style **Roggenbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **7 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **6 %/h**
- Boil size **22.9 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.33 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18.2 liter(s)**

Steps

- Temp **44 C**, Time **15 min**
- Temp **67 C**, Time **50 min**
- Temp **75.6 C**, Time **2 min**

Mash step by step

- Heat up **14 liter(s)** of strike water to **47.6C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **50 min** at **67C**
- Keep mash **2 min** at **75.6C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **22.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|----------------|-------|-----|
| Grain | Viking Malt Żytni | 2.2 kg (52.4%) | 85 % | 8 |
| Grain | Viking Malt Pilszeński | 1.2 kg (28.6%) | 80 % | 4 |
| Grain | Viking Malt Monachijski Jasny | 0.4 kg (9.5%) | 80 % | 16 |
| Grain | Viking Malt Karmelowy | 0.4 kg (9.5%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------------------|--------|--------|------------|
| Boil | Lubelski PL 2021 granulat | 25 g | 60 min | 3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------|-------|-------|--------|------------|
| Lallemand Munich Wheat Beer | Wheat | Slant | 50 ml | Lallemand |

Notes

- dekokt oczyścić

Apr 5, 2022, 7:24 AM