Rolnik Unisławski vol 2

- Gravity **12.9 BLG**
- ABV **---**
- IBU **12**
- SRM **15.7**
- Style **Dunkelweizen**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **10 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **46 C**, Time **10 min**
- Temp **53 C**, Time **10 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **4 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **50.3C**
- Add grains
- Keep mash **10 min** at **46C**
- Keep mash **10 min** at **53C**
- Keep mash **30 min** at **63C**
- Keep mash **10 min** at **72C**
- Keep mash **4 min** at **78C**
- Sparge using **19.3 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2.6 kg *(47.3%)*	85 %	4
Grain	Pilzneński	1.8 kg *(32.7%)*	81 %	4
Grain	Strzegom Monachijski typ II	0.6 kg *(10.9%)*	79 %	22
Grain	Strzegom Karmel 300	0.3 kg *(5.5%)*	70 %	299
Grain	Strzegom Czekoladowy jasny	0.1 kg *(1.8%)*	68 %	400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	20 g	55 min	4.5 %
Boil	Lublin (Lubelski)	10 g	25 min	4.5 %
Boil	Lublin (Lubelski)	10 g	5 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	10 g	Safbrew