

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 |