

#96 Niedzielny rosółek

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **16**
- SRM **15.6**
- Style **Dunkelweizen**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **6 %**
- Size with trub loss **21.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **6 %/h**
- Boil size **23 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.53 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19.3 liter(s)**

Steps

- Temp **42 C**, Time **10 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **20 min**
- Temp **75.6 C**, Time **1 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **45.1C**
- Add grains
- Keep mash **10 min** at **42C**
- Keep mash **30 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **75.6C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **23 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------|-----------------|-------|-----|
| Grain | Viking Wheat Malt | 2.45 kg (57.6%) | 83 % | 5 |
| Grain | Viking Munich Malt | 1.4 kg (32.9%) | 78 % | 15 |
| Grain | Viking Malt Karmelowy Ciemny | 0.25 kg (5.9%) | 75 % | 600 |
| Grain | Viking Malt Karmelowy Jasny | 0.15 kg (3.5%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------------|--------|--------|------------|
| Boil | Lubelski PL 2020 granulat | 25 g | 60 min | 5.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|-------|------|--------|------------|
| Mauribrew Weiss Y1433 | Wheat | Dry | 12.5 g | AB Mauri |