

#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