

## 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

| <b>Name</b>   | <b>Type</b> | <b>Form</b> | <b>Amount</b> | <b>Laboratory</b> |
|---------------|-------------|-------------|---------------|-------------------|
| Safbrew WB-06 | Wheat       | Dry         | 10 g          | Safbrew           |