

## #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<br>Karmelowy Ciemny | 0.25 kg (5.9%)  | 75 %  | 600 |
| Grain | Viking Malt<br>Karmelowy Jasny  | 0.15 kg (3.5%)  | 75 %  | 150 |

### Hops

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

### Yeasts

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