

American Hefeweizen Robertowe

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **14**
- SRM **5.7**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **20.8 liter(s)**
- Total mash volume **27.3 liter(s)**

Steps

- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **20.8 liter(s)** of strike water to **69.7C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Pilzneński | 2.5 kg (38.5%) | 81 % | 4 |
| Grain | Pszeniczny | 3.5 kg (53.8%) | 85 % | 4 |
| Grain | Weyermann - Carawheat | 0.25 kg (3.8%) | 77 % | 97 |
| Grain | Weyermann - Acidulated Malt | 0.25 kg (3.8%) | 80 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------|--------|--------|------------|
| Boil | Amarillo | 10 g | 25 min | 9.5 % |
| Boil | Sorachi Ace | 10 g | 20 min | 10 % |
| Aroma (end of boil) | Amarillo | 10 g | 5 min | 9.5 % |
| Whirlpool | Sorachi Ace | 10 g | 0 min | 10 % |
| Whirlpool | Motueka | 40 g | 0 min | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|-------|------|--------|------------|
| Safbrew WB-06 | Wheat | Dry | 11 g | fermentis |