

# 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