

Xiao Mai

- Gravity **13.5 BLG**
- ABV ---
- IBU **26**
- SRM **16.4**
- Style **Weizenbock**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **13.3 liter(s)**
- Total mash volume **18.6 liter(s)**

Steps

- Temp **44 C**, Time **15 min**
- Temp **62 C**, Time **20 min**
- Temp **50 C**, Time **10 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **13.3 liter(s)** of strike water to **48.8C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **10 min** at **50C**
- Keep mash **20 min** at **62C**
- Keep mash **30 min** at **72C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Strzegom pszeniczny | 2.5 kg (47.2%) | 81 % | 6 |
| Grain | Strzegom Karmel 150 | 0.6 kg (11.3%) | 75 % | 150 |
| Grain | Weyermann - Carawheat | 0.2 kg (3.8%) | 77 % | 97 |
| Grain | Strzegom Pale Ale | 2 kg (37.7%) | 79 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil | Saphir | 10 g | 30 min | 4.75 % |
| Boil | Hallertau Blanc | 20 g | 20 min | 8.5 % |
| Boil | Hallertau Blanc | 20 g | 10 min | 8.5 % |
| Boil | Saphir | 10 g | 10 min | 4.75 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------|--------|---------|--------|
| Spice | Kardamon | 5 g | Boil | 60 min |

Notes

- Zacieranie dekokcyjne z jednym warem.
Apr 10, 2016, 8:29 PM