

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