

# herfstbock

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **18**
- SRM **11.7**
- Style **Maibock/Helles Bock**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **32.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.8 liter(s)**
- Total mash volume **33 liter(s)**

## Steps

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

## Mash step by step

- Heat up **24.8 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **20 min** at **63C**
- Keep mash **40 min** at **72C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **32.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	3.75 kg (45.4%)	80 %	16
Grain	Strzegom Wiedeński	1.75 kg (21.2%)	79 %	10
Grain	Pilzneński	1.75 kg (21.2%)	81 %	4
Grain	Biscuit Malt	0.38 kg (4.6%)	79 %	45
Grain	Strzegom Karmel 150	0.38 kg (4.6%)	75 %	150
Grain	Viking Melanoidynowy	0.25 kg (3%)	75 %	60

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Tradition	32 g	70 min	5 %
Boil	Hallertau Tradition	24 g	20 min	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	250 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	whirlfloc T	1.25 g	Boil	15 min