

# MAIBOCK

---

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **30**
- SRM **5.6**
- Style **Maibock/Helles Bock**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **26.9 liter(s)**
- Total mash volume **34.6 liter(s)**

## Steps

- Temp **55 C**, Time **10 min**
- Temp **66 C**, Time **75 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **26.9 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **75 min** at **66C**
- Keep mash **5 min** at **76C**
- Sparge using **12.5 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	7 kg (90.9%)	81 %	5
Grain	Carahell	0.5 kg (6.5%)	77 %	26
Grain	Weyermann - Acidulated Malt	0.2 kg (2.6%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	diamant	30 g	60 min	10 %
Boil	Tettnang	50 g	10 min	4 %