

# Maibock

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- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **31**
- SRM **8.6**
- Style **Maibock/Helles Bock**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **13 %/h**
- Boil size **24.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **24.4 liter(s)**
- Total mash volume **30.5 liter(s)**

## Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **24.4 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **6.1 liter(s)** of **76C** water or to achieve **24.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3 kg (49.2%)	82 %	4
Grain	Weyermann - Vienna Malt	1.6 kg (26.2%)	81 %	8
Grain	Weyermann - Monachijski	1 kg (16.4%)	80 %	20
Grain	Weyermann - Carapils	0.4 kg (6.6%)	78 %	4
Grain	Simpsons - Aromatic Malt	0.1 kg (1.6%)	82.5 %	280

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pułaski	40 g	60 min	7.3 %
Aroma (end of boil)	Hallertau Mittelfruh	30 g	0 min	3 %