

# Maibock

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- Gravity **15.2 BLG**
- ABV ---
- IBU **25**
- SRM **6.9**
- Style **Maibock/Helles Bock**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **29.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (68.5%)	80 %	4
Grain	Strzegom Monachijski typ I	1.5 kg (20.5%)	79 %	16
Grain	Strzegom Wiedeński	0.5 kg (6.8%)	79 %	10
Grain	Weyermann - Carapils	0.3 kg (4.1%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	60 min	14 %
Boil	Magnum	10 g	35 min	14 %
Boil	Saaz (Czech Republic)	20 g	15 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	250 ml	Fermentis