

# Maibock

- Gravity **16.2 BLG**
- ABV ---
- IBU **31**
- SRM **11.1**
- Style **Maibock/Helles Bock**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **30 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (50%)	80 %	4
Grain	Briess - Carapils Malt	1 kg (16.7%)	74 %	3
Grain	Strzegom Monachijski typ I	1 kg (16.7%)	79 %	16
Grain	Strzegom Karmel 30	0.25 kg (4.2%)	75 %	30
Grain	Strzegom Karmel 150	0.25 kg (4.2%)	75 %	150
Grain	Strzegom Wiedeński	0.5 kg (8.3%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	30 g	50 min	7 %
Boil	Hallertau	30 g	20 min	4.5 %
Boil	Hallertau	20 g	10 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Czech Pils	Lager	Slant	150 ml	---