

# Taki Tryk

- Gravity **16.1 BLG**
- ABV ---
- IBU **46**
- SRM **24.2**
- Style **Maibock/Helles Bock**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **19.3 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3.66 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **22 liter(s)** of strike water to **56.4C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **3.3 liter(s)** of **76C** water or to achieve **19.3 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount        | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński        | 3 kg (50%)    | 80 %  | 4   |
| Grain | Strzegom Monachijski typ I | 1 kg (16.7%)  | 79 %  | 16  |
| Grain | Strzegom Wiedeński         | 1.5 kg (25%)  | 79 %  | 10  |
| Grain | Strzegom Karmel 300        | 0.5 kg (8.3%) | 70 %  | 299 |

## Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | hallertauer taurus | 25 g   | 60 min | 14 %       |

## Yeasts

| Name             | Type  | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry  | 11.5 g | Fermentis  |

## Notes

- start fermentacji 20.12.2016r.  
*Dec 20, 2016, 11:48 AM*