

taki jasny coś

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **29**
- SRM **11.6**
- Style **Maibock/Helles Bock**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **16.6 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **23.2 liter(s)**

Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Sparge using **3.8 liter(s)** of **76C** water or to achieve **16.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|--------|-----|
| Grain | BESTMALZ - Best Pilsen | 3.4 kg (66%) | 80.5 % | 4 |
| Grain | Strzegom Monachijski typ II | 1 kg (19.4%) | 79 % | 22 |
| Grain | Biscuit Malt castle | 0.4 kg (7.8%) | 79 % | 50 |
| Grain | Caramunich® typ I | 0.3 kg (5.8%) | 73 % | 80 |
| Grain | Weyermann - Acidulated Malt | 0.05 kg (1%) | 80 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|--------|------------|
| Boil | lunga | 15 g | 60 min | 12 % |
| Aroma (end of boil) | Hallertau Spalt Select | 25 g | 5 min | 3.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---|-------|--------|---------|------------|
| yeast side labs benedictine bavarian | Lager | Liquid | 1000 ml | --- |