

#21 Maibock

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **25**
- SRM **5**
- Style **Maibock/Helles Bock**

Batch size

- Expected quantity of finished beer **23.5 liter(s)**
- Trub loss **0 %**
- Size with trub loss **23.5 liter(s)**
- Boil time **0 min**
- Evaporation rate **10 %/h**
- Boil size --- **liter(s)**

Mash information

- Mash efficiency **87.5 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

Steps

- Temp **63 C**, Time **10 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **30 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **19.2 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **10 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **76C**
- Keep mash **30 min** at **76C**
- Sparge using **-12.8 liter(s)** of **76C** water

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Malteurop - pilzneński	4.2 kg (65.6%)	80 %	4
Grain	Carapils	0.2 kg (3.1%)	75 %	4
Grain	Weyermann - Acidulated Malt (zakwaszający)	0.1 kg (1.6%)	80 %	6
Grain	Słodownia Strzegom - monachijski I	1.4 kg (21.9%)	79 %	12
Grain	Słodownia Strzegom - wiedeński	0.5 kg (7.8%)	79 %	7

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	35 min	13.5 %
Boil	Saaz (Czech Republic)	20 g	15 min	4.5 %
Boil	Magnum	10 g	70 min	13.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM31 - Bawarska dolina	Lager	Culture	200 g	Fermentum Mobile