

# Maibock

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **27**
- SRM **7.1**
- Style **Maibock/Helles Bock**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **12 %/h**
- Boil size **27.1 liter(s)**

## Mash information

- Mash efficiency **76 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **33 liter(s)**
- Total mash volume **39.6 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**
- Temp **66 C**, Time **30 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **33 liter(s)** of strike water to **66.2C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **30 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **0.7 liter(s)** of **76C** water or to achieve **27.1 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Pilzneński                 | 3 kg (45.5%)   | 81 %  | 4   |
| Grain | Strzegom Monachijski typ I | 2 kg (30.3%)   | 79 %  | 16  |
| Grain | Strzegom Wiedeński         | 1.3 kg (19.7%) | 79 %  | 10  |
| Grain | Caramel/Crystal Malt - 10L | 0.2 kg (3%)    | 75 %  | 20  |
| Grain | Viking Dekstrynowy         | 0.1 kg (1.5%)  | 79 %  | 13  |

## Hops

| Use for    | Name              | Amount | Time   | Alpha acid |
|------------|-------------------|--------|--------|------------|
| First Wort | Marynka           | 25 g   | 60 min | 9.2 %      |
| Boil       | Lublin (Lubelski) | 15 g   | 15 min | 4 %        |

## Yeasts

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

## Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

| Type   | Name           | Amount | Use for | Time   |
|--------|----------------|--------|---------|--------|
| Fining | mech irlandzki | 3 g    | Boil    | 15 min |

### Notes

- Ca 52, Mg 3, Na 8, SO4 17, Cl 23, HCO3 80, RA 30  
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