Taki Tryk 2020

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **22**
- SRM **9.5**
- 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 **60 min**
- Evaporation rate **5 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **28.7 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **22 liter(s)** of strike water to **73C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg *(45%)*	80 %	4
Grain	Strzegom Monachijski typ I	2.4 kg *(36%)*	79 %	16
Grain	Biscuit Malt	0.27 kg *(4%)*	79 %	45
Grain	Weyermann - Caraamber	0.5 kg *(7.5%)*	75 %	70
Grain	Pszeniczny	0.5 kg *(7.5%)*	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mount Hood	40 g	50 min	5.5 %
Aroma (end of boil)	Saaz (Czech Republic)	30 g	10 min	3.08 %

Yeasts

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

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