

#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 |