

# Helles Bock

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **30**
- SRM **8**
- Style **Maibock/Helles Bock**

## Batch size

- Expected quantity of finished beer **90 liter(s)**
- Trub loss **5 %**
- Size with trub loss **94.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **104 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **87 liter(s)**
- Total mash volume **116 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	10 kg (34.5%)	81 %	4
Grain	Weyermann pszeniczny jasny	5 kg (17.2%)	80 %	6
Grain	Strzegom Wiedeński	10 kg (34.5%)	79 %	10
Grain	Briess - 2 Row Carapils Malt	1 kg (3.4%)	75 %	3
Grain	Biscuit Malt	3 kg (10.3%)	79 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Polaris	60 g	60 min	20 %
Aroma (end of boil)	Perle	50 g	10 min	7 %
Aroma (end of boil)	Styrian Golding	50 g	5 min	3.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM jazda bockiem	Lager	Liquid	1000 ml	White Labs