

MAIBOCK

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **30**
- SRM **5.6**
- Style **Maibock/Helles Bock**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **26.9 liter(s)**
- Total mash volume **34.6 liter(s)**

Steps

- Temp **55 C**, Time **10 min**
- Temp **66 C**, Time **75 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **26.9 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **75 min** at **66C**
- Keep mash **5 min** at **76C**
- Sparge using **12.5 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Weyermann - Pilsner Malt | 7 kg (90.9%) | 81 % | 5 |
| Grain | Carahell | 0.5 kg (6.5%) | 77 % | 26 |
| Grain | Weyermann - Acidulated Malt | 0.2 kg (2.6%) | 80 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | diamant | 30 g | 60 min | 10 % |
| Boil | Tettnang | 50 g | 10 min | 4 % |