

# 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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