

Maibock

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **26**
- SRM **6.7**
- Style **Maibock/Helles Bock**

Batch size

- Expected quantity of finished beer **32 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33.6 liter(s)**
- Boil time **90 min**
- Evaporation rate **12 %/h**
- Boil size **43.4 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30.3 liter(s)**
- Total mash volume **40.4 liter(s)**

Steps

- Temp **55 C**, Time **10 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **30.3 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **23.2 liter(s)** of **76C** water or to achieve **43.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|--------------|-------|-----|
| Grain | Strzegom Pilzneński | 7 kg (69.3%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ II | 2 kg (19.8%) | 79 % | 22 |
| Grain | Strzegom Karmel 30 | 0.5 kg (5%) | 75 % | 30 |
| Grain | słód zakwaszający | 0.1 kg (1%) | --- % | --- |
| Grain | Słód pszeniczny weyermann | 0.5 kg (5%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Magnum | 25 g | 60 min | 13.5 % |
| Boil | HALLERTAU MITTELFRUHT | 20 g | 35 min | 4.5 % |
| Boil | HALLERTAU MITTELFRUHT | 25 g | 5 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|------|-------|-------|--------|-----|
| fm31 | Lager | Slant | 200 ml | --- |
|------|-------|-------|--------|-----|