

# American Maibock v1

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- Gravity **14.7 BLG**
- ABV ---
- IBU **35**
- SRM **6.2**
- Style **Maibock/Helles Bock**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **15 %**
- Size with trub loss **23 liter(s)**
- Boil time **90 min**
- Evaporation rate **6 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.53 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20.9 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **77.5C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **18.4 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński jasny Optima	4.45 kg (75%)	80 %	4
Grain	Pszeniczny jasny Optima	1.4 kg (23.6%)	82.3 %	3
Grain	Karmelowy ciemny Caraaroma	0.08 kg (1.3%)	73.6 %	351

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	50 g	55 min	6 %
Boil	Cascade	50 g	5 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager S-23	Lager	Dry	32 g	Fermentis

## Notes

- Z mojego chmielu Cascade, suszonego.  
Nov 24, 2016, 4:30 PM