

# Hellesbock

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- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **23**
- SRM **5.7**
- Style **Maibock/Helles Bock**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **32.3 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **26.3 liter(s)**
- Total mash volume **33.8 liter(s)**

## Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **26.3 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **32.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3.5 kg (46.7%)	82 %	4
Grain	Weyermann - Vienna Malt	2 kg (26.7%)	81 %	8
Grain	Weyermann - Light Munich Malt	1.5 kg (20%)	82 %	14
Grain	Viking Wheat Malt	0.5 kg (6.7%)	83 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	35 g	60 min	7.8 %
Aroma (end of boil)	Hersbrucker Spat	20 g	10 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager S-189	Lager	Slant	900 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
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Fining	Whirflock	0.25 g	Boil	10 min
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