

herfstbock

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **18**
- SRM **11.7**
- 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 **80 min**
- Evaporation rate **10 %/h**
- Boil size **32.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.8 liter(s)**
- Total mash volume **33 liter(s)**

Steps

- Temp **63 C**, Time **20 min**
- Temp **72 C**, Time **40 min**

Mash step by step

- Heat up **24.8 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **20 min** at **63C**
- Keep mash **40 min** at **72C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **32.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-----------------|-------|-----|
| Grain | Monachijski | 3.75 kg (45.4%) | 80 % | 16 |
| Grain | Strzegom Wiedeński | 1.75 kg (21.2%) | 79 % | 10 |
| Grain | Pilzneński | 1.75 kg (21.2%) | 81 % | 4 |
| Grain | Biscuit Malt | 0.38 kg (4.6%) | 79 % | 45 |
| Grain | Strzegom Karmel 150 | 0.38 kg (4.6%) | 75 % | 150 |
| Grain | Viking Melanoidynowy | 0.25 kg (3%) | 75 % | 60 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------------|--------|--------|------------|
| Boil | Hallertau Tradition | 32 g | 70 min | 5 % |
| Boil | Hallertau Tradition | 24 g | 20 min | 5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 250 ml | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------|--------|---------|--------|
| Fining | whirlfloc T | 1.25 g | Boil | 15 min |