

Maibock I

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **29**
- SRM **8.7**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **31.6 liter(s)**

Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **26.4 liter(s)**
- Total mash volume **34 liter(s)**

Steps

- Temp **52 C**, Time **5 min**
- Temp **62 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **26.4 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **5 min** at **52C**
- Keep mash **50 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **31.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński Weyermann	5 kg (66.2%)	80 %	8
Grain	Monachijski	1.7 kg (22.5%)	80 %	16
Grain	Caramel Aromatic Bestmalz	0.5 kg (6.6%)	77 %	40
Grain	Abbey Malt Weyermann	0.35 kg (4.6%)	75 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum SZYSZKA	25 g	60 min	13.5 %
Aroma (end of boil)	Hallertau SZYSZKA	20 g	5 min	4.5 %

Notes

- Do kega 9L dodałem 500gr. wiśni na 14 dni (wyszło Ok. bez dominacji wiśni)
Nov 2, 2021, 4:17 PM