

# Maibock I

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- 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*