

majowy bock

- Gravity **16.1 BLG**
- ABV ---
- IBU **23**
- SRM **8.8**
- Style **Maibock/Helles Bock**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **55 C**, Time **10 min**
- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **35 min**
- Temp **76 C**, Time **15 min**
- Temp **64 C**, Time **10 min**
- Temp **72 C**, Time **10 min**
- Temp **100 C**, Time **15 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **10 min** at **64C**
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **35 min** at **72C**
- Keep mash **15 min** at **76C**
- Keep mash **15 min** at **100C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	2 kg (30.8%)	79 %	10
Grain	Słód jęczmienny wędzony drewnem jabłoni Viking Malt	2 kg (30.8%)	84 %	8
Grain	Strzegom Pilzneński	1 kg (15.4%)	80 %	4
Grain	Strzegom Monachijski typ I	1 kg (15.4%)	79 %	16
Grain	Weyermann - Caraamber	0.5 kg (7.7%)	75 %	65

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	30 g	60 min	6.5 %
Aroma (end of boil)	Sybilla	20 g	10 min	6.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	10 g	Danstar