

Taki Tryk

- Gravity **16.1 BLG**
- ABV ---
- IBU **46**
- SRM **24.2**
- Style **Maibock/Helles Bock**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **19.3 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3.66 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **22 liter(s)** of strike water to **56.4C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **3.3 liter(s)** of **76C** water or to achieve **19.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (50%)	80 %	4
Grain	Strzegom Monachijski typ I	1 kg (16.7%)	79 %	16
Grain	Strzegom Wiedeński	1.5 kg (25%)	79 %	10
Grain	Strzegom Karmel 300	0.5 kg (8.3%)	70 %	299

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	hallertauer taurus	25 g	60 min	14 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	11.5 g	Fermentis

Notes

- start fermentacji 20.12.2016r.
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