

Maibock

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **20**
- SRM **5.9**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **25.6 liter(s)**
- Total mash volume **33.6 liter(s)**

Steps

- Temp **62 C**, Time **55 min**
- Temp **70 C**, Time **15 min**
- Temp **77 C**, Time **3 min**

Mash step by step

- Heat up **25.6 liter(s)** of strike water to **68.6C**
- Add grains
- Keep mash **55 min** at **62C**
- Keep mash **15 min** at **70C**
- Keep mash **3 min** at **77C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 4.5 kg (56.3%) | 80 % | 4 |
| Grain | Strzegom Wiedeński | 2 kg (25%) | 79 % | 10 |
| Grain | Monachijski | 1 kg (12.5%) | 80 % | 16 |
| Grain | Pszeniczny | 0.5 kg (6.3%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Tomyski | 50 g | 70 min | 4.9 % |
| Aroma (end of boil) | Sybilla | 50 g | 0 min | 6.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------|-------|--------|---------|------------|
| WLP830 - German Lager Yeast | Lager | Liquid | 3000 ml | White Labs |