Maibock

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **21**
- SRM **5**
- Style **Maibock/Helles Bock**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **29.5 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **23 liter(s)**
- Total mash volume **30.2 liter(s)**

Steps

- Temp **62 C**, Time **20 min**
- Temp **70 C**, Time **45 min**
- Temp **77 C**, Time **3 min**

Mash step by step

- Heat up **23 liter(s)** of strike water to **68.6C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **45 min** at **70C**
- Keep mash **3 min** at **77C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **29.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.5 kg *(62.5%)*	80 %	4
Grain	Strzegom Wiedeński	1.5 kg *(20.8%)*	79 %	10
Grain	Weyermann - Carapils	1 kg *(13.9%)*	78 %	4
Grain	Cara-Pils/Dextrine	0.2 kg *(2.8%)*	72 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	30 g	70 min	4.5 %
Boil	Saaz (Czech Republic)	20 g	30 min	4.5 %
Aroma (end of boil)	Saaz (Czech Republic)	30 g	5 min	4.5 %

Yeasts

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

Notes

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- Dekokcja 62> zagotowanie >70
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