

## #201 Maibock Pinta

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- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **21**
- SRM **11.5**
- Style **Maibock/Helles Bock**

### Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **15 %**
- Size with trub loss **14.3 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **19.1 liter(s)**

### Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **23.9 liter(s)**

### Steps

- Temp **67 C**, Time **65 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **18.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **65 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **5.8 liter(s)** of **76C** water or to achieve **19.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.4 kg (45.3%)	80 %	4
Grain	Monachijski typ II 20-25 EBC Weyermann	2 kg (37.7%)	80 %	20
Grain	Weyermann - Melanoiden Malt	0.4 kg (7.5%)	81 %	53
Grain	Carahell	0.3 kg (5.7%)	77 %	26
Grain	Weyermann - Caraamber	0.2 kg (3.8%)	75 %	65

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	9 g	60 min	15.5 %
Boil	Tettnang	10 g	10 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP830 - German Lager Yeast	Lager	Slant	280 ml	White Labs