

#201 Maibock Pinta

- 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 |