

Bread heel - Maibock. Just maibock.

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **22**
- SRM **17.4**
- Style **Maibock/Helles Bock**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **8 %**
- Size with trub loss **33.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **19 %/h**
- Boil size **41.1 liter(s)**

Mash information

- Mash efficiency **66 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **23 liter(s)**
- Total mash volume **34.5 liter(s)**

Steps

- Temp **62 C**, Time **50 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **23 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **50 min** at **62C**
- Keep mash **20 min** at **72C**
- Sparge using **29.6 liter(s)** of **76C** water or to achieve **41.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Monachijski typ II | 9 kg (78.3%) | 80 % | 16 |
| Grain | Weyermann - Vienna Malt | 1 kg (8.7%) | 81 % | 8 |
| Grain | Weyermann - Melanoiden Malt | 1 kg (8.7%) | 81 % | 53 |
| Grain | Caraaroma | 0.5 kg (4.3%) | 78 % | 350 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Kazbek | 50 g | 60 min | 4.6 % |
| Boil | Lublin (Lubelski) | 30 g | 60 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale K-97 | Ale | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------------------------|--------|---------|--------|
| Fining | mech irlandzki - tabletka | 2.5 g | Boil | 10 min |