

# Maibock

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- Gravity **17.1 BLG**
- ABV ---
- IBU **22**
- SRM **7.2**
- Style **Maibock/Helles Bock**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.5 kg (72%)	81 %	4
Grain	Strzegom Monachijski typ I	1.2 kg (19.2%)	79 %	16
Grain	Strzegom Wiedeński	0.3 kg (4.8%)	79 %	10
Grain	Briess - Carapils Malt	0.15 kg (2.4%)	74 %	3
Grain	zakwaszający	0.1 kg (1.6%)	80 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %
Boil	Lublin (Lubelski)	10 g	10 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager S-23	Lager	Dry	22 g	Fermentis Division of S.I.Lesaffre