

Maibock

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **31**
- SRM **8.6**
- Style **Maibock/Helles Bock**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **13 %/h**
- Boil size **24.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **24.4 liter(s)**
- Total mash volume **30.5 liter(s)**

Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **24.4 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **6.1 liter(s)** of **76C** water or to achieve **24.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|--------|-----|
| Grain | Viking Pilsner malt | 3 kg (49.2%) | 82 % | 4 |
| Grain | Weyermann - Vienna Malt | 1.6 kg (26.2%) | 81 % | 8 |
| Grain | Weyermann - Monachijski | 1 kg (16.4%) | 80 % | 20 |
| Grain | Weyermann - Carapils | 0.4 kg (6.6%) | 78 % | 4 |
| Grain | Simpsons - Aromatic Malt | 0.1 kg (1.6%) | 82.5 % | 280 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------------------|--------|--------|------------|
| Boil | Pułaski | 40 g | 60 min | 7.3 % |
| Aroma (end of boil) | Hallertau Mittelfruh | 30 g | 0 min | 3 % |