

Maibock 2 PK

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **32**
- SRM **6.2**
- Style **Maibock/Helles Bock**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **19.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **55 C**, Time **5 min**
- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **45 min** at **63C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **6.8 liter(s)** of **76C** water or to achieve **19.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilsner Malz Best	3 kg (60%)	81 %	3
Grain	Wiener Malz Best	1 kg (20%)	80 %	8
Grain	Münchner Malz Best	1 kg (20%)	78 %	20

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saphir	50 g	60 min	3.3 %
Boil	Saphir	40 g	15 min	3.3 %
Aroma (end of boil)	Saphir	40 g	5 min	3.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Bavarian Lager 2206	Lager	Liquid	300 ml	Wyeast Labs

Notes

- Wode na 0 dH nastawic 3,5 ml

Następnym razem max 64 stopnie 60 min
72 stopnie max 15 minut
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