

Maibock 3 PK

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **29**
- SRM **4.9**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **21.9 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.8 liter(s)**
- Total mash volume **22.9 liter(s)**

Steps

- Temp **58 C**, Time **1 min**
- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **17.8 liter(s)** of strike water to **63.4C**
- Add grains
- Keep mash **1 min** at **58C**
- Keep mash **45 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **9.2 liter(s)** of **76C** water or to achieve **21.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilsner Malz Best	4 kg (78.4%)	81 %	3
Grain	Münchner Malz Best	0.6 kg (11.8%)	78 %	20
Grain	Wiener Malz Best	0.5 kg (9.8%)	80 %	8

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	20 g	60 min	9.7 %
Aroma (end of boil)	Hallertau Mittelfruh	20 g	5 min	4.7 %
Boil	Hallertau Mittelfruh	20 g	15 min	4.7 %

Yeasts

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

Notes

- moze wg. Therwiler Maibock
Apr 21, 2022, 9:05 PM

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.