

Maibock 4.1 PK 2024

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **31**
- SRM **5.8**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

Steps

- Temp **55 C**, Time **1 min**
- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **1 min** at **55C**
- Keep mash **60 min** at **63C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **10.7 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|--------------|-------|-----|
| Grain | Pilsner Malz Best | 3.3 kg (55%) | 81 % | 3 |
| Grain | Wiener Malz Best | 2.1 kg (35%) | 80 % | 8 |
| Grain | Carahell Best | 0.6 kg (10%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|--------|------------|
| First Wort | Perle | 25 g | 60 min | 9.7 % |
| Boil | Tettnanger | 20 g | 10 min | 5 % |
| Aroma (end of boil) | Hallertau Spalt Select | 20 g | 5 min | 5 % |

Yeasts

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