

# Maibock

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **96**
- SRM **7.5**
- 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 **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **26.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.1 kg (19%)	80 %	4
Grain	Strzegom Wiedeński	3.7 kg (63.8%)	79 %	10
Grain	Strzegom Monachijski typ I	0.6 kg (10.3%)	79 %	16
Grain	Karmelowy Jasny 30EBC	0.2 kg (3.4%)	75 %	30
Grain	Viking melanoidynowy	0.2 kg (3.4%)	75 %	60

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Blanc	50 g	60 min	11 %
Aroma (end of boil)	Hallertau Blanc	45 g	30 min	11 %
Aroma (end of boil)	Hallertau Blanc	10 g	10 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	23 g	Fermentis

## Notes

- Chmiel Hallertauer Mittelefruh - 27,5 IBU na koniec  
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