

# Maibock PintaXLidl

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **28**
- SRM **9.4**
- Style **Maibock/Helles Bock**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.1 liter(s)**
- Total mash volume **25.4 liter(s)**

## Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **19.1 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **30 min** at **72C**
- Sparge using **10.1 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Steinbach - Vienna Malt	4.2 kg (66.1%)	78 %	8
Grain	Pilzneński	1.2 kg (18.9%)	81 %	4
Grain	Strzegom Monachijski typ I	0.55 kg (8.7%)	79 %	16
Grain	Strzegom Karmel 150	0.2 kg (3.1%)	75 %	150
Grain	Weyermann - Melanoiden Malt	0.2 kg (3.1%)	81 %	53

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Mittelfruh	100 g	45 min	3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 2278 Czech Pils	Lager	Slant	300 ml	Wyeast Labs

## Notes

- Woda kran 29,5L -> 2.5ml kwas mlekowy  
*Jan 8, 2025, 8:38 PM*

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