

# Maj

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **28**
- SRM **8.7**
- 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 **90 min**
- Evaporation rate **15 %/h**
- Boil size **28.2 liter(s)**

## Mash information

- Mash efficiency **74.5 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

## Steps

- Temp **55 C**, Time **15 min**
- Temp **100 C**, Time **15 min**
- Temp **63 C**, Time **45 min**
- Temp **100 C**, Time **15 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **19.8 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **15 min** at **55C**
- Keep mash **45 min** at **63C**
- Keep mash **45 min** at **72C**
- Keep mash **15 min** at **78C**
- Keep mash **15 min** at **100C**
- Keep mash **15 min** at **100C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **28.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	6 kg (90.9%)	79 %	10
Grain	Weyermann - Carared	0.6 kg (9.1%)	75 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Tradition	80 g	15 min	4.8 %
First Wort	Perle	30 g	90 min	7.5 %
Whirlpool	Tradition	20 g	15 min	4.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	300 ml	Fermentis