

# taki jasny coś

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **29**
- SRM **11.6**
- Style **Maibock/Helles Bock**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **16.6 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **23.2 liter(s)**

## Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Sparge using **3.8 liter(s)** of **76C** water or to achieve **16.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	3.4 kg (66%)	80.5 %	4
Grain	Strzegom Monachijski typ II	1 kg (19.4%)	79 %	22
Grain	Biscuit Malt castle	0.4 kg (7.8%)	79 %	50
Grain	Caramunich® typ I	0.3 kg (5.8%)	73 %	80
Grain	Weyermann - Acidulated Malt	0.05 kg (1%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	60 min	12 %
Aroma (end of boil)	Hallertau Spalt Select	25 g	5 min	3.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
yeast side labs benedictine bavarian	Lager	Liquid	1000 ml	---