

# Helles Bock

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **30**
- SRM **8**
- Style **Maibock/Helles Bock**

## Batch size

- Expected quantity of finished beer **90 liter(s)**
- Trub loss **5 %**
- Size with trub loss **94.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **104 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **87 liter(s)**
- Total mash volume **116 liter(s)**

## Fermentables

| Type  | Name                         | Amount        | Yield | EBC |
|-------|------------------------------|---------------|-------|-----|
| Grain | Pilzneński                   | 10 kg (34.5%) | 81 %  | 4   |
| Grain | Weyermann pszeniczny jasny   | 5 kg (17.2%)  | 80 %  | 6   |
| Grain | Strzegom Wiedeński           | 10 kg (34.5%) | 79 %  | 10  |
| Grain | Briess - 2 Row Carapils Malt | 1 kg (3.4%)   | 75 %  | 3   |
| Grain | Biscuit Malt                 | 3 kg (10.3%)  | 79 %  | 45  |

## Hops

| Use for             | Name            | Amount | Time   | Alpha acid |
|---------------------|-----------------|--------|--------|------------|
| Boil                | Polaris         | 60 g   | 60 min | 20 %       |
| Aroma (end of boil) | Perle           | 50 g   | 10 min | 7 %        |
| Aroma (end of boil) | Styrian Golding | 50 g   | 5 min  | 3.6 %      |

## Yeasts

| Name             | Type  | Form   | Amount  | Laboratory |
|------------------|-------|--------|---------|------------|
| FM jazda bockiem | Lager | Liquid | 1000 ml | White Labs |