

# helles bock

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **28**
- SRM **10.6**
- Style **Maibock/Helles Bock**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.2 liter(s)**
- Total mash volume **32.2 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **24.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **12.9 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	2 kg (24.8%)	80 %	16
Grain	Strzegom Pilzneński	2.5 kg (31.1%)	75 %	4
Grain	Strzegom Wiedeński	2 kg (24.8%)	75 %	10
Grain	Strzegom Monachijski typ II	1.5 kg (18.6%)	79 %	22
Grain	Czekoladowy	0.05 kg (0.6%)	60 %	788

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	50 g	60 min	4.5 %
Boil	Halertau	50 g	15 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	200 ml	Fermentis