

Hellesbock

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **23**
- SRM **5.7**
- Style **Maibock/Helles Bock**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **32.3 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **26.3 liter(s)**
- Total mash volume **33.8 liter(s)**

Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **26.3 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **32.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 3.5 kg (46.7%) | 82 % | 4 |
| Grain | Weyermann - Vienna Malt | 2 kg (26.7%) | 81 % | 8 |
| Grain | Weyermann - Light Munich Malt | 1.5 kg (20%) | 82 % | 14 |
| Grain | Viking Wheat Malt | 0.5 kg (6.7%) | 83 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------|--------|--------|------------|
| Boil | Marynka | 35 g | 60 min | 7.8 % |
| Aroma (end of boil) | Hersbrucker Spat | 20 g | 10 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------|-------|-------|--------|------------|
| Saflager S-189 | Lager | Slant | 900 ml | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|-----------|--------|------|--------|
| Fining | Whirflock | 0.25 g | Boil | 10 min |
|--------|-----------|--------|------|--------|