

# Maibock 3 PK

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **29**
- SRM **4.9**
- Style **Maibock/Helles Bock**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **21.9 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.8 liter(s)**
- Total mash volume **22.9 liter(s)**

## Steps

- Temp **58 C**, Time **1 min**
- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **17.8 liter(s)** of strike water to **63.4C**
- Add grains
- Keep mash **1 min** at **58C**
- Keep mash **45 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **9.2 liter(s)** of **76C** water or to achieve **21.9 liter(s)** of wort

## Fermentables

| Type  | Name               | Amount         | Yield | EBC |
|-------|--------------------|----------------|-------|-----|
| Grain | Pilsner Malz Best  | 4 kg (78.4%)   | 81 %  | 3   |
| Grain | Münchner Malz Best | 0.6 kg (11.8%) | 78 %  | 20  |
| Grain | Wiener Malz Best   | 0.5 kg (9.8%)  | 80 %  | 8   |

## Hops

| Use for             | Name                 | Amount | Time   | Alpha acid |
|---------------------|----------------------|--------|--------|------------|
| Boil                | Perle                | 20 g   | 60 min | 9.7 %      |
| Aroma (end of boil) | Hallertau Mittelfruh | 20 g   | 5 min  | 4.7 %      |
| Boil                | Hallertau Mittelfruh | 20 g   | 15 min | 4.7 %      |

## Yeasts

| Name                         | Type  | Form   | Amount | Laboratory  |
|------------------------------|-------|--------|--------|-------------|
| Wyeast - Bavarian Lager 2206 | Lager | Liquid | 300 ml | Wyeast Labs |

## Notes

- moze wg. Therwiler Maibock  
*Apr 21, 2022, 9:05 PM*

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.