

# Maibock

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- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **35**
- SRM **7.3**
- Style **Maibock/Helles Bock**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **19.9 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **28.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (43.9%)	81 %	4
Grain	Strzegom Wiedeński	2.2 kg (38.6%)	79 %	10
Grain	Monachijski	1 kg (17.5%)	80 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	25 g	60 min	11 %