

# Maibock 4.1 PK 2024

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **31**
- SRM **5.8**
- Style **Maibock/Helles Bock**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

- Temp **55 C**, Time **1 min**
- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **1 min** at **55C**
- Keep mash **60 min** at **63C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **10.7 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

| Type  | Name              | Amount       | Yield | EBC |
|-------|-------------------|--------------|-------|-----|
| Grain | Pilsner Malz Best | 3.3 kg (55%) | 81 %  | 3   |
| Grain | Wiener Malz Best  | 2.1 kg (35%) | 80 %  | 8   |
| Grain | Carahell Best     | 0.6 kg (10%) | 75 %  | 30  |

## Hops

| Use for             | Name                   | Amount | Time   | Alpha acid |
|---------------------|------------------------|--------|--------|------------|
| First Wort          | Perle                  | 25 g   | 60 min | 9.7 %      |
| Boil                | Tettnanger             | 20 g   | 10 min | 5 %        |
| Aroma (end of boil) | Hallertau Spalt Select | 20 g   | 5 min  | 5 %        |

## Yeasts

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