

Taki Tryk 2019

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **24**
- SRM **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 **60 min**
- Evaporation rate **5 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **24.8 liter(s)**
- Total mash volume **31 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **24.8 liter(s)** of strike water to **56C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **5.5 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 3 kg (48.4%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ I | 2 kg (32.3%) | 79 % | 16 |
| Grain | Strzegom Bursztynowy | 0.4 kg (6.5%) | 70 % | 30 |
| Grain | Biscuit Malt | 0.4 kg (6.5%) | 79 % | 45 |
| Grain | Weyermann pszeniczny jasny | 0.4 kg (6.5%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Mount Hood | 30 g | 60 min | 5.5 % |
| Boil | Mount Hood | 30 g | 15 min | 5.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry | 11.5 g | Fermentis |

Notes

- start fermentacji w 10 st. C potem lekki wzrost po 3 dniach fermentacji o 1-2 stopnie dziennie do 15 st. C i 2-3 dni odpoczynku diacetylowego
Jan 21, 2019, 12:07 PM