

# Taki Tryk 2020

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- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **22**
- SRM **9.5**
- 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 **3.3 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **28.7 liter(s)**

## Steps

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

## Mash step by step

- Heat up **22 liter(s)** of strike water to **73C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **8.8 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 (45%)    | 80 %  | 4   |
| Grain | Strzegom Monachijski typ I | 2.4 kg (36%)  | 79 %  | 16  |
| Grain | Biscuit Malt               | 0.27 kg (4%)  | 79 %  | 45  |
| Grain | Weyermann - Caraamber      | 0.5 kg (7.5%) | 75 %  | 70  |
| Grain | Pszeniczny                 | 0.5 kg (7.5%) | 85 %  | 4   |

## Hops

| Use for             | Name                  | Amount | Time   | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil                | Mount Hood            | 40 g   | 50 min | 5.5 %      |
| Aroma (end of boil) | Saaz (Czech Republic) | 30 g   | 10 min | 3.08 %     |

## Yeasts

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