Maibock

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **26**
- SRM **6.7**
- Style **Maibock/Helles Bock**

Batch size

- Expected quantity of finished beer **32 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33.6 liter(s)**
- Boil time **90 min**
- Evaporation rate **12 %/h**
- Boil size **43.4 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30.3 liter(s)**
- Total mash volume **40.4 liter(s)**

Steps

- Temp **55 C**, Time **10 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **30.3 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **23.2 liter(s)** of **76C** water or to achieve **43.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	7 kg *(69.3%)*	80 %	4
Grain	Strzegom Monachijski typ II	2 kg *(19.8%)*	79 %	22
Grain	Strzegom Karmel 30	0.5 kg *(5%)*	75 %	30
Grain	słód zakwaszający	0.1 kg *(1%)*	--- %	---
Grain	Słód pszeniczny weyermann	0.5 kg *(5%)*	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	25 g	60 min	13.5 %
Boil	HALLERTAU MITTELFRUHT	20 g	35 min	4.5 %
Boil	HALLERTAU MITTELFRUHT	25 g	5 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory

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

fm31	Lager	Slant	200 ml	---