

American Maibock v1

- Gravity **14.7 BLG**
- ABV ---
- IBU **35**
- SRM **6.2**
- Style **Maibock/Helles Bock**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **15 %**
- Size with trub loss **23 liter(s)**
- Boil time **90 min**
- Evaporation rate **6 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.53 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20.9 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **77.5C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **18.4 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|--------|-----|
| Grain | Pilzneński jasny Optima | 4.45 kg (75%) | 80 % | 4 |
| Grain | Pszeniczny jasny Optima | 1.4 kg (23.6%) | 82.3 % | 3 |
| Grain | Karmelowy ciemny Caraaroma | 0.08 kg (1.3%) | 73.6 % | 351 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Cascade | 50 g | 55 min | 6 % |
| Boil | Cascade | 50 g | 5 min | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|-------|------|--------|------------|
| Saflager S-23 | Lager | Dry | 32 g | Fermentis |

Notes

- Z mojego chmielu Cascade, suszonego.
Nov 24, 2016, 4:30 PM