

Bread heel - Maibock. Just maibock.

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **22**
- SRM **17.4**
- Style **Maibock/Helles Bock**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **8 %**
- Size with trub loss **33.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **19 %/h**
- Boil size **41.1 liter(s)**

Mash information

- Mash efficiency **66 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **23 liter(s)**
- Total mash volume **34.5 liter(s)**

Steps

- Temp **62 C**, Time **50 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **23 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **50 min** at **62C**
- Keep mash **20 min** at **72C**
- Sparge using **29.6 liter(s)** of **76C** water or to achieve **41.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski typ II	9 kg (78.3%)	80 %	16
Grain	Weyermann - Vienna Malt	1 kg (8.7%)	81 %	8
Grain	Weyermann - Melanoiden Malt	1 kg (8.7%)	81 %	53
Grain	Caraaroma	0.5 kg (4.3%)	78 %	350

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Kazbek	50 g	60 min	4.6 %
Boil	Lublin (Lubelski)	30 g	60 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale K-97	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki - tabletka	2.5 g	Boil	10 min