

# Maibock

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **20**
- SRM **5.9**
- Style **Maibock/Helles Bock**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **25.6 liter(s)**
- Total mash volume **33.6 liter(s)**

## Steps

- Temp **62 C**, Time **55 min**
- Temp **70 C**, Time **15 min**
- Temp **77 C**, Time **3 min**

## Mash step by step

- Heat up **25.6 liter(s)** of strike water to **68.6C**
- Add grains
- Keep mash **55 min** at **62C**
- Keep mash **15 min** at **70C**
- Keep mash **3 min** at **77C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.5 kg (56.3%)	80 %	4
Grain	Strzegom Wiedeński	2 kg (25%)	79 %	10
Grain	Monachijski	1 kg (12.5%)	80 %	16
Grain	Pszeniczny	0.5 kg (6.3%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tomyski	50 g	70 min	4.9 %
Aroma (end of boil)	Sybilla	50 g	0 min	6.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP830 - German Lager Yeast	Lager	Liquid	3000 ml	White Labs